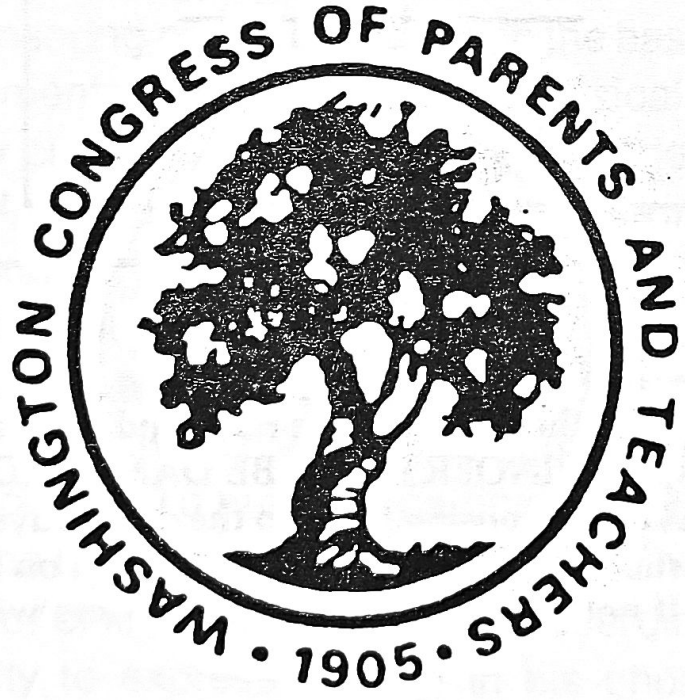
Sunnyslope PTA Cookbook

10-85

Won on raffle
Sunnyslope
School

Dedication

The Sunnyslope PTA wishes to express our thanks to all parents, teachers, and students who donated recipes or in any other way contributed to the publication of this delightful cookbook.



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What Is The PTA?

The PTA is a national organization which seeks to promote the welfare of children in home, school, and community. It's objectives include; securing adequate laws for the care and protection of children; bringing into closer relation the home and the school that parents and teachers may cooperate intelligently in the education of children; developing between educators and the general public such united efforts as will secure for all children the highest advantages in physical, mental, and social education. The Sunnyslope PTA strives to help our children's school provide a dynamic and stimulating atmosphere for learning. We are involved in volunteering in the classroom, sponsoring programs to enrich the basic curriculum, and providing equipment for both mental and physical development. We also encourage creativity by establishing a student art gallery. The Sunnyslope PTA is an active, positive force in the lives of the children attending our school. To date, the Sunnyslope PTA has designed, built, and financed our school's playground equipment, purchased computer software and accessories, funded the RIF program, provided safe Halloween fun, and purchased supplemental classroom equipment. To promote participation in the arts, our PTA participates in the national Reflections project. The children's efforts in art, music, and/or literature are judged according to creativity and the child's ability to express himself in his chosen medium. The Sunnyslope PTA is actively seeking to expand our children's mental, physical, and social horizons.

Officers

President ..... Donna Walmach

Vice President ..... Jeanette Beary

Secretary ..... Terri Washburn

Treasurer ..... Elaine Davis

Cookbook Committee

Donna Selgren

Michele Simpson

Teri Washburn

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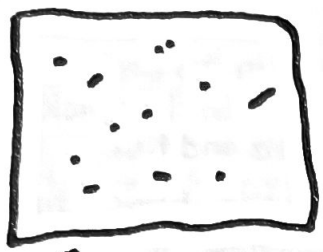
Natalie Bunge



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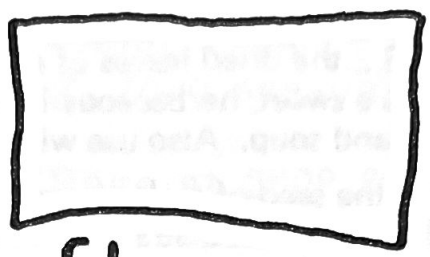

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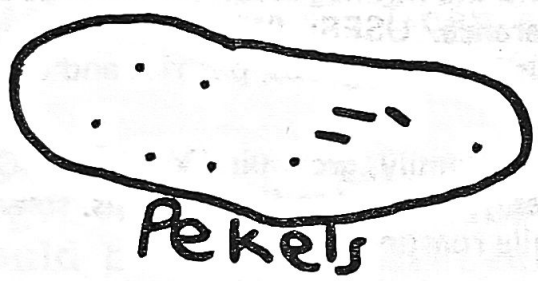

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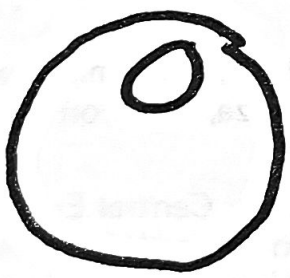


Olovs

2 Grade

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS

BEAN DIP

8 oz. Cheddar cheese, grated
8 oz. cream cheese, cubed
16 oz. can refried beans
8 oz. sour cream
1 pkg. taco seasoning

Mix all ingredients together. Bake at 350° for 20 minutes to 1/2 hour. Use tortilla chips and/or fresh vegetables for dippers.

Jennifer Doolittle

CHEESE BALL

1 pkg. cream cheese, softened
1 tsp. liquid smoke
1 tsp. lemon juice
1 tsp. horseradish
1 medium onion, finely chopped
1 can salmon
Nuts (optional)

Mix all ingredients, except nuts, in a large bowl. Shape into a roll or log. Roll in your choice of nuts. Refrigerate. This recipe should be made at least one day ahead to let the flavors blend.

Variations: Use a can of crab, tuna or shrimp in place of the salmon.

Terri Washburn

CHILI CON QUESO

3 Tbsp. butter
3 Tbsp. flour
1 c. milk
2 lb. Jack cheese, grated
10 oz. can tomatoes and green chiles
8 oz. chopped green chiles, drained
1 small onion, chopped
Tabasco sauce
Garlic salt
Salt and pepper

In a double boiler combine butter and flour. Add milk to make a cream sauce. Add cheese slowly and cook over low heat until melted. Add chile and onion; mix well. Drain tomatoes, reserving the juice. Cut into small pieces. Add tomatoes. Season to taste with remaining ingredients. If mixture is too dry, add reserved juice or milk. Serve hot. Use unsalted or very lightly salted chips as dippers.

Terri Washburn

CRAB OR SHRIMP SCRAPE

8 oz. cream cheese, softened
1 can crab or shrimp, drained
1 bottle cocktail or seafood sauce

Leave cream cheese as a brick or spread it thinner on a dish. Place crab or shrimp on top. Pour cocktail sauce over crab and spread to edges of cream cheese. Serve with crackers.

Dennis Simpson

CRAB SPREAD

1 can cream of mushroom soup
1 (8 oz.) pkg. cream cheese
1 (6 oz.) can crabmeat, drained, rinsed and flaked
1 c. mayonnaise
1 c. chopped celery
1 c. minced onion
1 env. unflavored gelatin
3 Tbsp. cold water

Heat soup; add cream cheese. Stir until well blended. Remove from heat and add crab, mayonnaise, celery and onion. Dissolve gelatin in cold water (3 tablespoons) and add to mixture. Pour into greased 1 1/2 quart mold. Refrigerate overnight. Serve with assorted crackers.

Jeanette Beary

GUACAMOLE DIP

2 ripe avocados
1 lime
1 onion
1 green chile
1 ripe tomato
Garlic powder
Salt

Peel and mash avocados. Add juice of 1/4 lime. Finely mince 1 tablespoon onion and add to avocados. Steam, peel and remove seeds from green chile. Mash well and add to mixture. Mash tomato and add. Season with salt and garlic powder. Let stand at least 30 minutes to let flavors mingle.

Norma Olmstead

OYSTERS RUMAKI

12 bacon slices
24 large oysters
1/2 tsp. salt
1/4 tsp. pepper

Cut bacon in half and fry 2 minutes on each side. Drain oysters on paper towel. Sprinkle with seasonings. Wrap each oyster with bacon. Secure with wooden pick. Heat oven to 400°. Place on rack in broiler pan. Bake 10 minutes; turn. Bake 10 minutes longer. Makes 2 dozen.

Donna Selgren

PARTY TIME MEATBALLS

1 lb. lean ground beef
2 Tbsp. finely chopped onion
1/2 c. crushed bread crumbs
1 egg
2 Tbsp. butter
1 c. apricot preserves
1 Tbsp. horseradish
1/2 tsp. dry mustard
Flour
Salt and pepper to taste

Combine meat, salt, pepper, onion, bread crumbs and egg. Mix until well blended. Form tiny meatballs about 1/4 inch in diameter. Roll balls lightly in flour. Heat butter in large skillet and brown meatballs well. Remove from heat. Drain off excess fat.

In a small bowl combine preserves, horseradish and dry mustard. Add to meatballs in skillet. Reduce heat and simmer 8 - 10 minutes, stirring occasionally until all meatballs are glazed. Serve meatballs hot in chafing dish or serving dish over a candle warmer. Use toothpicks to serve. This can be made ahead and frozen.

Kris Litaker

PINEAPPLE CHEESE BALL

2 (8 oz.) pkg. cream cheese
8 oz. can crushed pineapple, drained
1 Tbsp. minced onion
2 Tbsp. minced green pepper
1 1/2 c. chopped nuts

Mix 3/4 cup nuts with all other ingredients. Chill. Shape into a ball. Roll in reserved nuts.

Joanna Harrell

VEGETABLE DIP

8 oz. cream cheese, softened
2 tsp. beef bouillon
1 Tbsp. minced onion
1/8 tsp. Beau Monde seasoning
2 Tbsp. mayonnaise
2 Tbsp. milk

Combine ingredients in blender and whirl until well mixed. Refrigerate 1 hour or more before serving.

Michele Simpson

VEGETABLE DIP

2 c. mayonnaise
1 c. sour cream
1 Tbsp. garlic salt
3/4 tsp. Accent
1 tsp. lemon juice
1 tsp. vinegar

Blend together and refrigerate.

Peggy Weyer

PICKLES AND RELISHES

PICKLED CAULIFLOWER

2 lb. cauliflower
1/2 c. sweet red pepper strips
1/2 c. green pepper strips
2 c. sugar
3 c. pickling onions
1/2 c. salt
1 1/2 c. white vinegar
2 Tbsp. mixed pickling spice

Break cauliflower into flowerets. Scald onions in boiling water. Dip into cold water and peel. Sprinkle cauliflower, onions and peppers with salt. Cover with water and let stand overnight. Rinse with fresh water and drain. Mix vinegar, sugar and spices; bring to boil. Boil for 5 minutes, stirring occasionally. Remove from heat and add vegetables. Mix well and let stand 2 hours. Return to heat and simmer 15 minutes. Pack into hot sterilized jars and seal.

Darlene Huntley

PICKLED GREEN BEANS

2 qt. white vinegar
2 3/4 c. sugar
1 1/2 tsp. whole allspice
1 1/2 tsp. whole cloves
6 lb. green beans
1 1/2 Tbsp. broken cinnamon sticks
1 1/2 Tbsp. yellow mustard seeds
1/4 c. salt

Combine vinegar and sugar. Add spices tied loosely in a cheesecloth bag. Boil covered for 10 minutes. Wash beans and trim. Cook until tender in boiling water to which 1/4 cup salt has been added. Drain. Cover beans with vinegar solution. Boil gently for 15 minutes covered. Remove spice bag. Pack while boiling into hot sterilized jars.

Donna Walmach

ZUCCHINI PICKLE RELISH

10 c. prepared zucchini
3 c. chopped onions
1/3 c. salt
2 1/2 c. vinegar
1 1/2 c. sugar
1 Tbsp. celery seed
1 Tbsp. dry mustard
1/2 tsp. ground cloves
2 red peppers

Use young zucchini and chop fine. Combine onions and zucchini. Add salt and cover with cold water. Let stand overnight. Drain well. Combine vinegar, sugar, celery seed, dry mustard and cloves. Bring to boil. Add zucchini and onion mix and chopped peppers. Bring to scalding point. Immediately seal in sterilized jars. Makes 5 - 6 pints.

Darlene Huntley

ZUCCHINI PICKLES

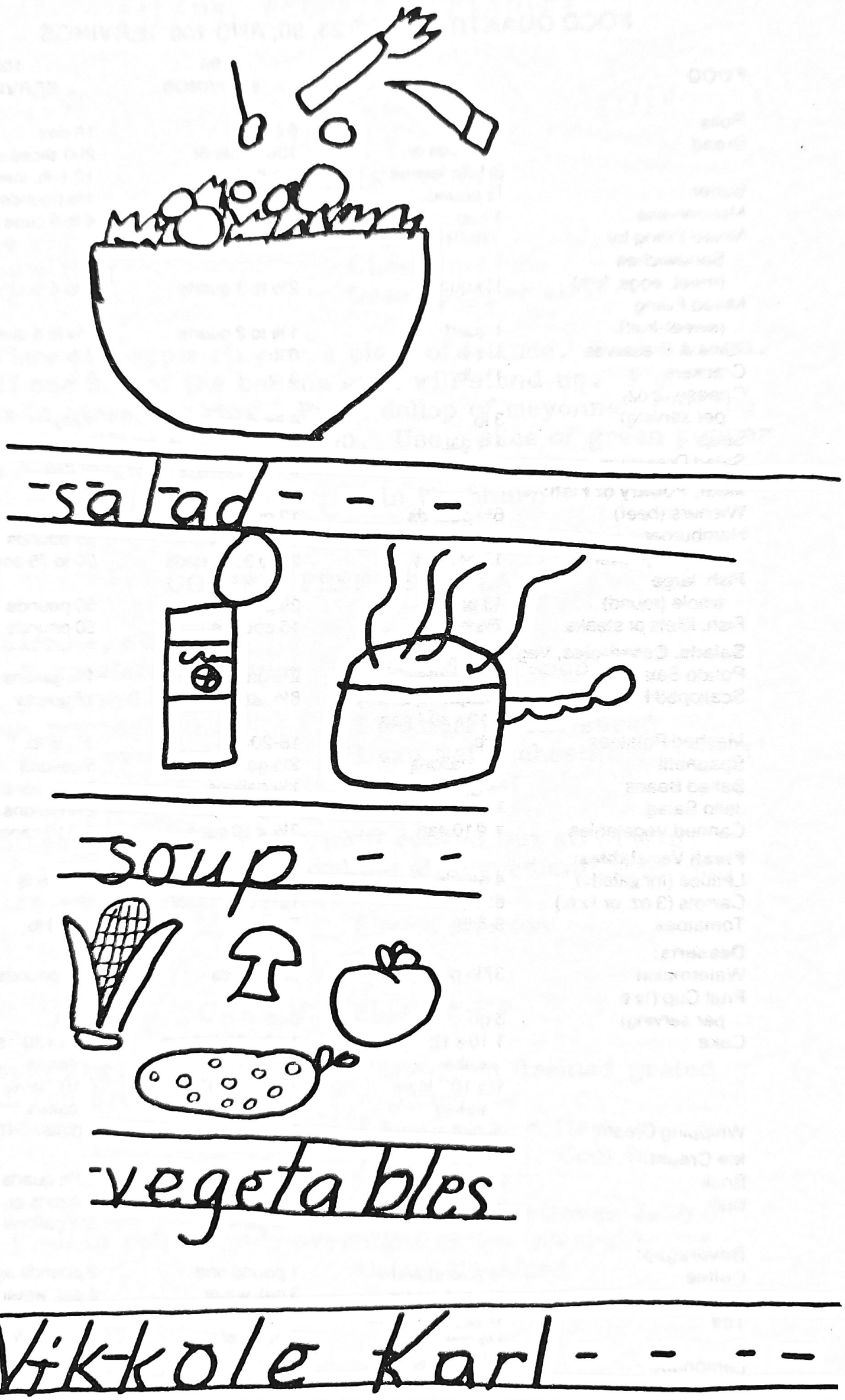
2 - 3 large squash
1 c. hydrated lime
6 c. vinegar
10 c. sugar
2 Tbsp. salt
3 Tbsp. mixed spices tied in a cloth
Green coloring

Peel and cut into 1 inch cubes 2 or 3 large squash. Dissolve hydrated lime in 1 gallon water in large crock. Let stand 24 hours but stir often. Pour liquid off and rinse squash well. Cover with clear water and let stand 3 hours. Rinse again.

In a large pot heat vinegar, sugar, salt and spices until sugar is dissolved. Stir constantly. Add green coloring. Pour over squash and let stand 24 hours. Simmer 35 minutes then seal.

Darlene Huntley

** NOTES **



Nikkole Karl

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20″ pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12″ sheet cake 1½ 10″ layer cakes	1 12×20″ sheet cake 3 10″ layer cakes	2 12×20″ sheets cakes 6 10″ layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

SALADS

CANDLESTICK SALAD

Banana
Pineapple ring
Lettuce
Mayonnaise
Cherry
Green pepper slice

Place pineapple ring on a piece of lettuce. Peel banana. Cut off one end of the banana so it will stand up. Place banana in pineapple ring. Put a dollop of mayonnaise on top of banana. Place cherry on top. Use a slice of green pepper as the candlestick handle.

Erin Washburn

COPPER PENNIES SALAD

2 lb. carrots, sliced
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
1/2 tsp. pepper
3/4 c. white vinegar
1 c. sugar
1/2 c. oil
1 can tomato soup
1 chopped green pepper
1 medium onion, sliced
1 can water chestnuts, sliced
1/4 tsp. salt

Steam carrots with salt until cooked but still crisp, about 5 minutes. Drain. Combine all ingredients and chill 24 hours. Serve with meat.

Sherri Paulson

ORANGE JELLO WHIP

1 (3 oz.) pkg. orange Jello
1 small can drained mandarin oranges
1 small can drained grated pineapple
1 small ctn. cottage cheese
1 (9 oz.) ctn. Cool Whip

Mix all ingredients. Sprinkle a little leftover Jello on top. Chill in refrigerator overnight or for several hours.

Cathy Mansford

PEA AND PEANUT SALAD

1 c. celery
1 c. peanuts
1 pkg. frozen peas
Mayonnaise

Mix chopped celery, nuts and frozen peas. Toss with enough mayonnaise to moisten.

Terri Washburn

PINEAPPLE SALAD

1 can crushed pineapple (soup size)
1 large pkg. lemon Jello
2 (3 oz.) pkg. cream cheese
1/2 small can pimento
1/2 c. celery
2/3 c. walnuts or pecans
1 c. whipped cream
1/8 tsp. salt

Finely chop celery and then walnuts. Heat juice from pineapple to dissolve Jello. Cream cheese with pimento; add all other ingredients. Fold in whipped cream. Pour in dish and let set in refrigerator overnight.

Barbara Manning

PISTACHIO PUDDING SALAD

1 small pkg. instant pistachio pudding
1 c. milk
1 (20 oz.) can crushed pineapple
2 (11 oz.) cans mandarin oranges
1 (6 oz.) ctn. Cool Whip
1/2 pkg. mini marshmallows

Have all ingredients ready, then mix pudding and milk. Fold in other ingredients; oranges last. Chill for 20 - 30 minutes before serving.

Debbie Lemke

PRETZEL SALAD

2 1/2 c. pretzels, crushed
3 Tbsp. sugar
3/4 c. melted margarine
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 egg
1 (18 oz.) ctn. Cool Whip
2 pkg. cherry Jello

Combine pretzels, sugar and margarine. Mix with fork, then press into bottom of a 9 x 13 inch pan. Bake at 350° for 10 minutes, then let cool. Beat powdered sugar, egg and cream cheese. Fold in Cool Whip. Prepare Jello as directed

on package and chill until syrupy. Pour over the cream cheese mixture. Refrigerate.

Wayne Arnold

SEAFOAM SALAD

1 large pkg. Jello (any flavor)
1 large ctn. Cool Whip
1 large can crushed pineapple
1 large ctn. cottage cheese

Drain pineapple. Mix all ingredients and chill.

Debbie Jackson

SEVEN-UP SALAD

7 oz. 7-Up
1/4 lb. small marshmallows
3 oz. lime Jello
6 oz. softened cream cheese
1 large can drained, crushed pineapple
3/4 c. chopped walnuts
2/3 c. mayonnaise
1 c. whipping cream

Melt marshmallows in the 7-Up over medium heat. Add Jello and stir until dissolved. Add cream cheese and beat until smooth. Add nuts and pineapple; partially chill. Add mayonnaise and whipped whipping cream. Chill.

Taryn Mulholland

SOUPS

CHEESE SOUP

1/2 c. finely chopped carrots
1/2 c. finely chopped onions
1/4 c. finely chopped celery
2 Tbsp. butter
1/4 c. flour
1 c. chicken broth
1/4 tsp. salt
2 c. light cream or milk
1 1/2 c. shredded American cheese

In covered saucepan cook carrots, celery and onion in butter over low heat until tender. Stir in flour. Add broth and salt. Cook and stir until thickened and bubbly. Stir in milk and cheese until cheese melts and soup is heated through. Do not boil.

Terri Washburn

CONFETTI SOUP

16 oz. can corn
10 3/4 oz. can chicken soup
2 (5 oz.) cans boned chicken
2 oz. sliced pimento
1 c. milk
1 medium celery stalk
3 slices cooked bacon
1 Tbsp. plus 1 tsp. instant minced onion

Heat all ingredients, including the liquid from the can of corn, to boiling. Do drain the liquid from the pimento. Stir occasionally; reduce heat. Simmer uncovered 5 minutes. Sprinkle with snipped parsley. Makes 5 servings.

Donna Selgren

CREAMY FRUIT SOUP

10 oz. pkg. frozen strawberries, thawed
1 c. water
1/4 c. sugar
2 inches stick cinnamon
Dash of ground nutmeg
Dash of ground cloves
1 Tbsp. water
1 Tbsp. cornstarch
2 Tbsp. lemon juice
1 c. sour cream
1/2 c. milk
Lemon peel strips for garnish if desired

Drain fruit, reserving syrup. Cut up large pieces of fruit. In 1 1/2 quart saucepan combine reserved syrup, 1 cup water, sugar, cinnamon, nutmeg and cloves. Bring to boiling; reduce heat and simmer uncovered 5 minutes. Remove stick cinnamon. Blend 1 tablespoon water and cornstarch. Stir into saucepan. Cook and stir until thickened and bubbly. Remove from heat. Add lemon juice. Cool to room temperature. Blend in sour cream and strawberries. Stir in milk. Cover and chill.

Variations: Use raspberries, blueberries, peaches or mixed fruit instead of strawberries.

HAMBURGER SOUP

2 lb. ground beef
1/2 c. onion
4 cans cream of celery soup
6 c. tomato juice
2 c. water
4 c. grated carrots
2 bay leaves
1/2 tsp. garlic salt
4 tsp. brown sugar
1/2 tsp. pepper

Brown ground beef and onion. Add remaining ingredients and simmer 20 minutes.

Claudia Horch

HAM HODGEPODGE

5 c. chopped cabbage
6 large carrots, cut into 1 inch pieces (1 lb.)
2 large potatoes, peeled and chopped (3 c.)
2 c. diced cooked ham
1/2 c. chopped onion
1/2 tsp. seasoned salt
15 oz. can garbanzo beans
3 c. water
1/2 tsp. salt
1/8 tsp. pepper

In Dutch oven add all ingredients, except garbanzo beans. Cover. Simmer 1 hour. Add undrained garbanzo beans. Cover and cook 10 - 15 minutes. Add more water if needed.

POTATO SOUP

1/2 c. navy beans
4 large potatoes
2 small onions
Seasonings
Milk

Cook navy beans and diced potatoes. When done place in kettle with onions. Add milk to desired thickness. Season to taste.

Glenda Dennis

TOMATO-FRANKFURTER SOUP

1 large onion, chopped (1 c.)
4 - 5 hot dogs, diagonally sliced
3 Tbsp. margarine
1 (11 1/2 oz.) can condensed bean with bacon soup
1 (10 3/4 oz.) can condensed tomato soup
2 c. water
1/2 tsp. sugar
1/2 tsp. chili powder

In saucepan cook onion and hot dogs in margarine until onion is tender, but not brown. Stir in remaining ingredients. Bring to boiling. Reduce heat; cover and simmer 5 minutes.

TOMATO TUNE-UP

3 c. tomato juice
1/2 c. sliced celery
2 thin slices onion
4 whole cloves
1 bay leaf
2 dashes Tabasco sauce
10 1/2 oz. can condensed beef broth
1/3 c. dry white wine
Lemon for garnish

In saucepan combine first 6 ingredients. Bring to boiling. Reduce heat; cover and simmer 20 minutes. Strain soup, discarding seasonings. Return soup to saucepan. Add condensed broth and wine. Return to boiling. When served, float a thin slice of lemon in each serving.

Lu Henley

TURKEY BROTH

Turkey hindquarters
Vegetables
Seasonings

Place turkey hindquarters in shallow pan. Cover with foil and bake. Reserve juice from turkey. Put into container and refrigerate until fat comes to the surface. Skim off fat. Add your choice of vegetables to juices and water to desired volume and heat. Rice or noodles may also be added.

Glenda Dennis

VEGETABLES

BACON AND GREEN BEANS

1 large can green beans
1/2 lb. bacon

Mix ingredients together; heat on medium in covered pan. Continue cooking; stir occasionally until beans look wilted. If beans start to dry out, add a little water.

BAKED BEANS

1 large can baked beans
1 lb. hamburger
1 small can crushed pineapple
1/4 c. molasses
1/2 c. brown sugar
1/2 c. chopped onion (optional)

Brown hamburger; drain. Mix all ingredients together. Heat in low oven (325°) or slow cooker.

Martha Segerman

CALAVASITAS

3 medium squash
1 medium tomato
1 small onion
6 - 8 oz. corn
1/3 - 1/2 c. water
1/2 cube butter
1/2 c. Jack cheese

Dice squash, tomato and onion. Add corn, butter and enough water to cover the bottom of saucepan. Simmer until squash is soft. Cover. Add salt and pepper to taste. Top with 1/2 cup Jack cheese when soft.

Terri Washburn

CREAMY SCALLOPED POTATOES

6 medium potatoes
2 medium onions
1 lb. sausage links
2 c. shredded cheese
3 Tbsp. flour
3 Tbsp. margarine
2 1/2 c. milk
Dash of salt and pepper

Make white sauce by melting margarine, then adding flour, salt and pepper. Cook over low heat until smooth. Stir in milk and heat to boiling, stirring constantly. Boil 1 minute. Peel and slice potatoes thinly. Chop onions and sausage into 4 pieces each link. Cook sausage pieces.

Grease a 3 quart casserole dish. Layer ingredients in order given: Potatoes, onions, sausage, cheese and white sauce. Use 1/3 of each ingredient each time. Repeat 3 times. Dot with more margarine. Cover. Bake 30 minutes covered and 70 minutes uncovered.

Jackie Cartwright

DENNIS' VEGETABLE DISH

2 (10 oz.) pkg. frozen, chopped broccoli
2 (10 oz.) pkg. frozen, chopped spinach
1 pt. sour cream
1 pkg. Lipton onion soup mix
1 - 2 c. grated Cheddar cheese

Cook vegetables according to package directions; drain. Mix sour cream and soup mix together. Add vegetables and spread in a 13 x 9 inch pan. Top with cheese. Bake at 325° for 40 minutes.

Dennis Simpson

DONNA'S BROCCOLI PUFF

20 oz. frozen, chopped broccoli
1 c. Bisquick
1 c. milk
2 eggs
1/2 tsp. salt
4 oz. Cheddar cheese

Heat oven to 325°. Butter 5 1/2 cup souffle dish or 1 1/2 quart casserole. Cook broccoli as directed on package. Drain. Beat baking mix, eggs and salt with hand beater until smooth. Stir in broccoli and cheese. Pour into prepared dish. Bake until knife inserted halfway between center and edge comes out clean, about 1 hour. Serve immediately. Makes 6 servings.

Variations: Substitute chopped frozen spinach for broccoli.

Donna Walmach

POTATO CASSEROLE

2 lb. frozen hash browns
1 pt. sour cream
1/2 c. milk
1 can cream of celery soup
1/2 c. chopped onions
3 c. shredded Cheddar cheese
1/2 tsp. salt
1/2 cube margarine
2 c. corn flakes

In buttered casserole mix potatoes, sour cream, milk, soup, onion, cheese and salt. Top with mixture of margarine and corn flakes. Bake 1 hour at 325°.

Ruth Washburn

SAN JUAN SKILLET VEGETABLE DISH

2 zucchini
2 summer squash
1 rutabaga (optional)
1 onion
1 green pepper
2 green chiles
1 large tomato
1 c. frozen corn
1 can tomato paste
Cooking oil
Grated Cheddar cheese
Salt

Chop zucchini, summer squash, peeled rutabaga, onion, pepper and chiles from which seeds and stems are removed, and tomato. Fry onion in large pan until translucent. Add in this order: Chiles, green pepper, zucchini, summer squash, rutabaga. Stir-fry until cooked, but still firm. Add tomato and frozen corn with tomato paste watered down if necessary. Simmer 5 minutes. Serve topped with cheese.

Norma Olmstead

SWEET AND SOUR GREEN BEANS

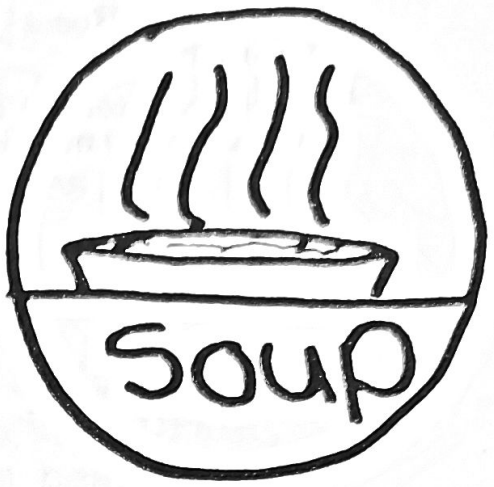
2 cans string beans
2 small onions
3/4 c. vinegar
1/2 c. water
1 c. sugar
4 Tbsp. cooking oil

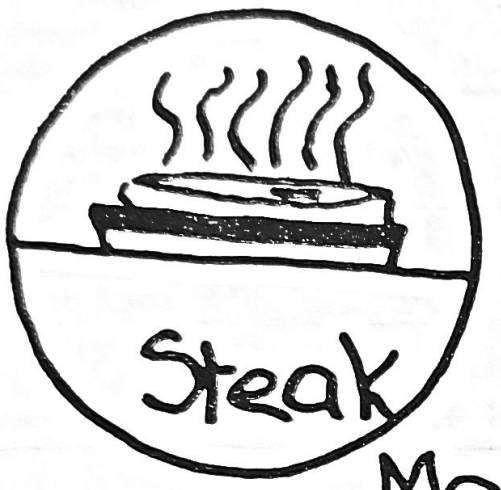
Slice onions. Alternately layer beans and onions in shallow pan. In a bowl mix vinegar, water, sugar and oil. Pour the mixture over the beans. Cover and refrigerate 12 hours. One hour before serving, pour off liquid and leave in refrigerator. Liquid may be stored and used again.

Mary Monroe

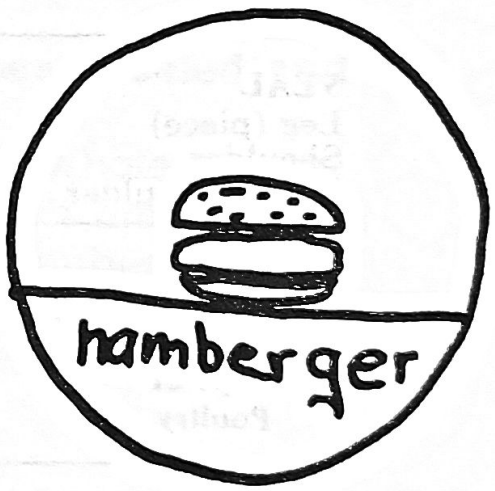
** NOTES **

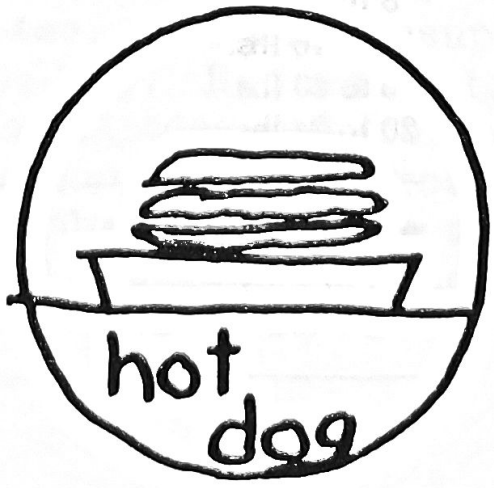
** NOTES **





Main Dishes





Jason
Mayoski

MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast[1] (10-inch ribs)	4	1¾	140° (rare)
		2	160° (medium)
[1] If using shorter cut (8-inch) ribs, allow 30 min. longer		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump[2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip[2]	3	1½	140° (rare)
[2] Roast only if high quality. Otherwise, braise.		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN (Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

BEEF WITH PEA PODS

1 1/2 lb. flank steak
8 oz. French dressing
1 clove finely chopped garlic
8 oz. small whole onions
1 Tbsp. soy sauce
1 Tbsp. cornstarch
1 Tbsp. cold water
10 oz. frozen Chinese pea pods or sugar peas
2 medium tomatoes, cut into wedges
Hot cooked rice

Slice meat diagonally into 1/4 inch thick strips. Combine with dressing and garlic. Refrigerate overnight. Drain, reserving marinade. Brown meat over medium heat in small amount of marinade. Add remaining marinade, onions and soy sauce. Cook over low heat 5 minutes. Blend cornstarch and water. Stir into meat mixture. Cook, stirring constantly, until sauce is clear and thickened. Add pea pods and tomatoes. Heat thoroughly. Serve with rice. Makes 6 servings.

Donna Walmach

BROCCOLI-CHICKEN STEW

12 chicken thighs, skinned
2 Tbsp. oil
1 (0.6 oz.) env. Italian salad dressing mix
1 tsp. salt
3 c. water
1/2 c. dry white wine
1/2 c. catsup
3 medium potatoes, peeled and cubed (3 c.)
2 c. frozen small whole onions
10 oz. pkg. frozen cut broccoli
1 green pepper, cubed
2 c. sliced fresh mushrooms
1/3 c. cold water
3 Tbsp. flour

In 4 1/2 quart Dutch oven slowly brown chicken in oil. Drain oil. Remove chicken. In same pan add dressing mix and salt. Stir in 3 cups water, wine and catsup. Return chicken to pan. Bring to boiling. Reduce heat; cover and simmer for 15 minutes. Add potatoes and frozen onions. Simmer, covered, 15 minutes longer. Add frozen broccoli, green pepper chunks and mushrooms. Cover and simmer 5 - 10 minutes longer or until vegetables are tender. Blend 1/3 cup water and flour. Stir into stew. Cook and stir until thickened and bubbly.

CHEESE SOUFFLE

3 slices bread, buttered and cut into cubes
2 c. milk
2 eggs
1 c. grated Cheddar cheese

Blend the eggs and milk together. Alternate layers of bread cubes and cheese in buttered casserole dish. Pour egg and milk mixture over the top and let stand 3 hours. Bake at 350° for 50 minutes.

Kris Litaker

CHICKEN AND GREEN CHILI ENCHILADAS

1 - 1 1/2 chickens, cut up
3 bottles green chili salsa
1 qt. whipping cream
2 lb. Monterey Jack cheese, grated
3 doz. corn tortillas

Filling: Boil skinned chicken. When done, shed into large bowl. Mix in 3 bottles salsa. Mix in 3/4 of the cheese.

Fry tortillas in a little hot oil, just to warm them - rollable (do not fry them crisp). Blot off oil. Dip tortilla in whipped cream then fill with chicken, salsa and cheese mixture. Roll. Place in long pan or dish. Sprinkle with cheese and pour more whipped cream over tortillas. Heat in 350° oven for about 30 minutes or until cheese melts. Don't over cook - tortilla will get hard edges. Yum! So good!

Louise Garcia

CHICKEN CHOW MEIN

1 raw chicken breast
1 small onion
1/4 lb. green beans
1 small carrot
1 large stalk celery
2 green onions
2 Tbsp. oil
2 Tbsp. soy sauce
1/4 tsp. black pepper
1/2 c. canned sliced mushrooms
1 1/2 c. chicken stock
2 Tbsp. cornstarch
1 c. fresh bean sprouts

Slice chicken into thin strips about 2 inches long. Cut onion, beans, carrot, celery and green onions into pieces of similar size, but keep separate. Heat oil in wok. Saute onion until transparent. Add 1 tablespoon soy sauce, pepper and chicken. Stir fry until chicken looks firm and white, about 5 minutes. Remove and set aside.

Using same pan, stir fry beans and carrot with 1 tablespoon soy sauce until beans start to look translucent; do not overcook. Add celery, mushrooms and 1 cup stock. Stir and

cook until celery is crisp-tender. If mixture looks dry, add more stock. Mix conrstarch with 2 tablespoons stock. Pour into wok and stir until thickened. Add cooked chicken/onion mixture and bean sprouts. Stir until heated through. Add green onions and serve with rice or Chinese noodles.

Jennifer Doolittle

CHICKEN AND RICE

1 (10 3/4 oz.) can cream of chicken soup
1 (10 3/4 oz.) can cream of mushroom soup
1 can water
1 c. rice (Minute or long grain)
Johnny's Dock seasoning
1 cut up fryer

Mix everything, except rice and chicken, together. Place rice in the bottom of a 13 x 9 inch baking dish. Place chicken pieces on top. Pour soup mixture over chicken. Bake at 350° for 1 hour.

One package Lipton onion or onion/mushroom soup mix may be substituted for 1 can either cream soup.

Michele Simpson

CHICKEN-N-BROCCOLI
(Fast and Easy)

2 pkg. frozen broccoli spears
2 chicken breasts or whole chicken
2 cans cream of mushroom soup
1/2 c. mayonnaise
1 Tbsp. lemon juice
Fresh mushrooms (optional)
1/2 - 3/4 c. sharp cheese
Bread crumbs or croutons

Cook and drain broccoli. Skin and cook chicken. Combine soup, mayonnaise, lemon juice and mushrooms; set aside. In a 9 x 13 inch dish put broccoli on bottom to cover. Break up chicken into pieces and put on top of broccoli. Spread soup mixture over chicken. Sprinkle cheese on top; add bread crumbs. Bake at 350° for 30 minutes.

Tammy Wilson

CHICKEN TETRAZZINI

1/4 c. butter or margarine
1/4 c. flour
1/2 tsp. salt
1/4 tsp. pepper
1 c. chicken broth
1 c. whipping cream
2 Tbsp. sherry
1 (7 oz.) pkg. spaghetti, cooked and drained
2 c. cubed cooked chicken or turkey
1 (3 oz.) can sliced mushrooms, drained
1/2 c. grated Parmesan cheese

Melt butter in large saucepan over low heat. Stir in flour, salt and pepper. Cook until mixture is smooth and bubbly. Remove from heat. Stir in broth and cream. Heat to boiling, stirring constantly, boiling 1 minute. Stir in sherry, spaghetti, chicken and mushrooms. Pour into ungreased 2 quart dish. Sprinkle with cheese. Bake 30 minutes or until bubbly at 350°.

Tammy Wilson

CHILDREN'S DELIGHT

1 1/2 lb. hamburger
1 can green beans
1 can tomato soup
Instant mashed potatoes
1 c. grated Cheddar cheese

Brown hamburger and drain. Add drained green beans and soup. Put in bottom of 2 quart casserole dish. Top with 4 - 5 servings mashed potatoes. Cover with grated cheese. Bake at 350° for 20 minutes.

Taryn Mulholland

CHILI RELLENOS RICE

1 c. rice
8 oz. sour cream
8 oz. grated Jack cheese
1 medium can diced green chilies

Cook rice. Add chili peppers and sour cream. Butter a casserole dish. Place half of rice mixture in casserole. Top with half of cheese. Repeat. Bake at 350° for 25 minutes.

Terri Washburn

CRAB CASSEROLE

1 can flaked crab
1 c. diced celery
1/2 c. mayonnaise
2 tsp. minced onion
1/2 tsp. salt
1/4 tsp. pepper
1 can cream of mushroom soup
1 small can water chestnuts
1 small can sliced mushrooms
Potato chips

Combine all ingredients. Place in greased 2 quart shallow dish. Top with potato chips. Bake at 450° for 20 minutes.

Variations: Use chicken instead of crab and change the soup from mushroom to cream of chicken. Use tuna instead of crab.

Eleanor Brisson

CROCK-POT CHILI

1/2 c. red beans
1 lb. hamburger
1 large onion, minced
2 c. diced green pepper
1/2 c. diced celery
2 green chiles
1 can tomato juice
Salt
Pepper

Soak beans overnight. Brown and crumble hamburger. Put hamburger, onion, celery and green pepper in crock-pot. Remove stem and seeds and any soft spots from green chiles, then mince. Add to pot. Add soaked, drained beans. Season with salt and pepper. Pour tomato juice to completely cover. Cook at low heat at least 8 hours. Stir well before serving.

Norma Olmstead

ESAU'S POTTAGE
(Eyore's Cottage)

1/3 c. brown rice
4 c. water
1 tsp. salt
2 c. sauteed onions
2 Tbsp. oil
1 c. lentils

Add rice to water; cover and cook 15 minutes. Add onions, oil and lentils. Simmer until tender. It will be thick, hot and delicious! Serve with a large green salad and hot buttered French bread.

Variations: If you like things highly seasoned, omit the salt and add 2 beef bouillon cubes and pepper to taste. A tablespoon of fresh yogurt on the pottage gives an extra tang and a nice contrast.

Sylvia Kaftan

HAMBURGER TATER TOT CASSEROLE

1 lb. ground beef
1/2 onion, chopped
1 can cream of mushroom soup
1 can Cheddar cheese soup
1 pkg. tater tots
2 stalks celery, chopped

Break up uncooked ground beef in the bottom of a 1 1/2 quart casserole dish. Add onions and celery. Pour both cans of soup on top of meat. Top with tater tots. Bake at 375° for 45 minutes or until ground beef is done. Makes 4 - 6 servings.

Darlene Huntley

HOT DOG-CHEESE CASSEROLE

3/4 c. uncooked macaroni
6 hot dogs
1/3 c. chopped onion
1/3 c. chopped green pepper
2 Tbsp. butter
3 Tbsp. flour
1 tsp. Worcestershire sauce
1/2 tsp. prepared mustard
1 c. milk
1 1/2 c. cream style cottage cheese
1/4 tsp. salt
Pepper

Cook macaroni. Drain well. Thinly slice 4 hot dogs. Cook onion and green pepper in butter until tender, but not brown. Blend in flour, Worcestershire sauce, mustard, salt and dash of pepper. Add milk all at once. Cook and stir until thickened and bubbly. Stir in sliced hot dogs, cooked macaroni and cottage cheese. Mix well. Pour into 1 1/2 quart casserole. Bake uncovered at 350° for 20 minutes, stirring once. Cut remaining 2 hot dogs diagonally into thirds. Place on top of casserole. Bake until heated through, about 15 minutes.

KING RANCH CHICKEN

1 pkg. tortillas
1 large chicken
1 large chopped onion
1 large green pepper
1/2 lb. grated Cheddar cheese
1 can cream of chicken soup
1 can cream of mushroom soup
1 tsp. chili powder
1 can Ro-Tel tomatoes
1 can diced chiles
Chicken broth

Boil chicken and cut into small pieces. Cut tortillas into small pieces. Grease 14 x 11 inch pan. Layer the ingredients as follows: Tortilla pieces, cover with warm chicken broth until tortillas wilt, chicken pieces, chopped onion, green pepper, grated Cheddar cheese. In a pan mix chicken soup,

mushroom soup and chili powder. Pour over layered pan. Top with Ro-Tel tomatoes and diced chiles. Bake at 350° for 45 minutes.

Mary Monroe

MEAT LOAF

1 can tomato soup
1/4 c. brown sugar
1/4 c. cider vinegar
1 Tbsp. mustard
1 tsp. salt
1/4 tsp. pepper
1 small onion
2 lb. hamburger
1 egg
1/2 c. bread crumbs

Mix first 6 ingredients. Dice onion and mix with remaining ingredients. Add half of tomato mixture to meat. Pat into bread pan. Top with remaining tomato mixture. Bake at 400° for 45 minutes to 1 hour.

Norma Olmstead

NANCE'S JADE EMPRESS CHICKEN

2 c. cut fresh mushrooms
2 c. chopped celery
2 chicken breasts, cut into cubes
1 green pepper
1 can chunk pineapple
1/4 c. soy sauce
1/2 c. pineapple juice
1/2 tsp. ginger
1 tsp. garlic
3 Tbsp. cornstarch
Sliced green onions
Peanuts
Cooked rice

Cut mushrooms, celery and green pepper. Drain pineapple and reserve juice. Cut chicken breasts into cubes and cook until milky white. Put all ingredients into the wok and cook until sauce thickens. Serve over hot rice. Top with green onions and peanuts.

Kit Maxey

NO PEEKING STEW

2 lb. stew meat
2 large carrots, cut
1 large onion, cut into rings
2 medium red potatoes
2 tsp. salt
Dash of pepper
1 can cream of mushroom soup
1 can water
1/2 pkg. frozen vegetables

Layer all ingredients in large casserole or slow cooker, topped by soup mixture. Cover and bake at 275° for 5 - 6 hours.

Dolly Gelsleichter

PASTITSIO

1 1/2 c. elbow macaroni
1 beaten egg
1/3 c. Parmesan cheese
1/4 c. milk
1 lb. hamburger
1/2 c. chopped onion
8 oz. tomato sauce
1/2 tsp. cinnamon
1/8 tsp. nutmeg
3 Tbsp. margarine
3 Tbsp. flour
1 1/2 c. milk
1 beaten egg
1/4 c. Parmesan cheese
Salt and pepper

Cook macaroni. Drain. Combine macaroni and 1 egg, 1/3 cup Parmesan cheese and 1/4 cup milk. Set aside. Cook hamburger and onion in skillet. Drain off fat. Stir in tomato sauce, cinnamon, nutmeg, 1/2 teaspoon salt and 1/8 teaspoon pepper. Set aside.

For sauce: In saucepan melt 3 tablespoons butter. Stir in flour and 1/4 teaspoon salt. Add 1 1/2 cups milk all at once. Cook and stir until thickened and bubbly. Remove from heat. Stir half of the hot mixture into 1 beaten egg. Return to remaining hot mixture in saucepan. Stir in 1/4 cup Parmesan cheese. Place half of the macaroni mixture in an 8 x 8 x 2 inch baking pan. Spoon meat mixture over macaroni. Add the remaining macaroni. Spread sauce over all. Bake uncovered for 40 - 45 minutes at 350°. Let stand 10 minutes before serving.

Terri Washburn

PIZZA CASSEROLE

2 c. dry noodles, cooked
1 lb. hamburger, cooked
2 c. pizza sauce
Grated olives
2 c. grated Cheddar cheese
1 c. grated Swiss cheese
1 c. grated Mozzarella cheese

Spread noodles in a 9 x 13 inch pan. Add hamburger and pizza sauce. Sprinkle Cheddar and Swiss cheese over noodles and beef. Top with olives and then Mozzarella cheese. Bake 30 minutes at 350°. Cool 10 minutes and serve.

Variations: Use 3 cans tomato sauce plus 1 1/2 tablespoons Italian seasoning instead of pizza sauce. Any of your favorite pizza toppings can be added on top of the Cheddar and Swiss cheese layer. Top with Mozzarella cheese.

Carmen Farver

PUPU KOREAN CHICKEN

5 lb. chicken wings or drumets
1 1/2 c. flour
1 1/2 tsp. salt
1 1/2 tsp. pepper
1/2 c. soy sauce
6 Tbsp. brown sugar
Garlic
Ginger root
Chili pepper
Green onion

Roll chicken in mixture of flour, salt and pepper. Then refrigerate for 1 hour. Deep fry chicken wings then dip hot chicken into sauce mixture. Let drain on paper towel.

Sauce Mixture: Mix soy sauce, sugar and 1 piece each garlic, ginger root, chili pepper and green onion, minced.

Tammy Kleinberg

SALMON-MACARONI PIE

4 beaten eggs
2 (15 oz.) cans macaroni in cheese sauce
1 (16 oz.) can salmon, drained, boned, skinned and chunked
1 1/2 c. soft bread crumbs
1 c. shredded sharp Cheddar cheese
1/4 tsp. salt

In large bowl stir together beaten eggs, macaroni and cheese, salmon, bread crumbs, cheese and salt. Pour into a 10 x 6 x 2 inch pan. Bake uncovered at 350° until set in the center, about 40 - 45 minutes. Cut into squares to serve. Garnish with parsley sprigs.

SCOUTMASTER'S FOIL DINNER

1/4 lb. hamburger
1 small potato
2 carrots
1/4 onion
1/4 green pepper (optional)
Salt
Pepper
Grated ginger root
Aluminum foil

Form hamburger into patty. Place meat in center of an 18 x 18 inch piece of foil. Peel and slice potato and carrots. Chop onion and green pepper. Top meat with remaining ingredients. Pull up sides toward center and roll foil at least 3 times to form an airtight seal on top. Roll up each end as the center. Place foil dinner on top of hot coals to cook for 20 - 25 minutes. Do not turn over! Unroll foil and eat.

Richard Walmach

SHIPWRECK STEW

1 1/2 lb. hamburger
3 potatoes, peeled and cubed
6 carrots, sliced
1 celery stalk, diced
1 large onion, diced
1/2 c. uncooked rice
1 can tomato soup
2 cans water

In deep casserole dish or slow cooker layer the first 6 ingredients. Top with mixture of remaining ingredients. Season with salt and pepper. Bake at 300° for 2 1/2 - 3 hours or in a slow cooker until done.

Marsha Crews

SIX LAYER SUPPER

3 c. sliced, peeled potatoes (raw)
17 oz. can whole kernel corn, drained
1 medium onion, sliced
1 lb. ground beef
1 c. sliced raw carrots
16 oz. tomatoes

Layer potatoes, corn, onion, meat and carrots in a 3 quart casserole dish seasoning each layer with salt and pepper. Pour cut up tomatoes over top. Cover and bake in a 350° oven for 1 3/4 hours or until veggies are done. Serves 6.

Taryn Mulholland

SKIPPER STEW

4 - 6 large potatoes
2 - 3 large onions
1 lb. lean ground beef
2 tsp. salt
Pepper to taste
2 beef bouillon cubes

Lightly brown lean ground beef; leave it slightly pink in center. Drain. Peel potatoes and onions. Cut into bite-size chunks. Place meat, potatoes and onions into large pot.

Add water to cover 1 inch. Add seasonings. Simmer until potatoes are done. If you like a thicker broth, just get out your potato masher and adjust the broth to your taste.

This is a good way to make a delicious, filling, simple hot meal for cold winter days using just the basics. Makes 6 - 8 servings.

Sylvia Kafton

SWEET AND SOUR MEATBALLS

1 lb. lean ground beef
1 egg
1 Tbsp. cornstarch
5 Tbsp. onion
1 tsp. salt
2 bell peppers
1 Tbsp. oil
1 c. pineapple juice from 20 oz. can of pineapple chunks
3 Tbsp. cornstarch
1 Tbsp. soy sauce
3 Tbsp. vinegar
6 Tbsp. water
1/4 c. sugar

Finely chop onion. Mix beef, egg, cornstarch, onion and salt. Form into balls and brown; drain and remove from skillet. Combine oil and 1 cup pineapple juice. Cook over low heat a few minutes.

Add mixture of 3 tablespoons cornstarch, soy sauce, vinegar, water and sugar. Blend with pineapple juice. Add 2 bell peppers, cut in chunks. Cook until thickened, stirring constantly. Add in meatballs and pineapple chunks. Serve over fluffy rice.

Sylvia Kafton

TACO PIE

1 lb. hamburger
1 pkg. crescent rolls
12 oz. bag nacho chips
2 c. cheese, shredded
16 oz. sour cream
1 medium onion
1 pkg. taco seasoning

Line pie plate with rolls. Brown hamburger. Add onion and saute until onion is tender. Add taco seasoning. Crush the taco chips. Layer half of hamburger mixture, half of sour cream, half of cheese and half of chips. Make 2 layers ending with chips. Bake at 350° for 30 minutes or until done.

Jackie Cartwright

TERRIFIC QUICHE

1 cube butter
1 pkg. soda crackers (40)
1 c. sunflower seeds
10 mushrooms
1 medium onion
1 medium tomato
1/2 green pepper
Meat if desired
3 eggs
1 1/2 c. milk
4 Tbsp. cornstarch
Salt and pepper
Nutmeg

Melt butter; crush soda crackers. Grind sunflower seeds in blender. Mix and press in glass pie pan. Chop mushrooms, onion, tomato and green pepper. Add meat if desired.

Sprinkle evenly in pie plate. Make sauce: Mix eggs, milk, cornstarch, dash of salt, pepper and nutmeg. Pour sauce over vegetables in pie plate. Top with Swiss and Cheddar cheese. Bake at 325° for 15 minutes.

Wayne Arnold

WHOLE WHEAT PIZZA

1 pkg. yeast
1 1/2 c. warm water (110°)
2 Tbsp. oil
1 tsp. salt
1 tsp. sugar
1 tsp. basil leaves
1 tsp. oregano leaves
1/4 c. wheat germ
1 1/2 c. flour
1 1/2 c. whole wheat flour
1 large onion, finely chopped
2 Tbsp. oil
15 oz. tomato sauce
6 oz. tomato paste
1/2 c. red wine
1 tsp. basil leaves
1 tsp. oregano leaves
1/2 tsp. salt

Prepare crust. Dissolve yeast in water. Add oil, salt, sugar, basil and oregano leaves, wheat germ and flour. Beat until very smooth. Beat in whole wheat flour until dough holds together. Turn out onto floured board and knead for about 5 minutes or until smooth and elastic. Turn over in greased bowl; cover and let rise in warm place until doubled, about 45 minutes. While rising, make sauce.

In wide fry pan, cook onion in oil until soft. Stir in tomato sauce, tomato paste, wine, leaves and salt. Simmer uncovered 10 minutes. When dough has risen, punch it down and divide in half.

On lightly floured board roll out each half to a 14 inch circle then transfer to a greased pizza pan. Bake on bottom rack at 450° for 7 minutes. Prick any bubbles. Remove from oven. Spread with sauce, then top with your favorite cheese, meat, vegetables, etc.

Jennifer Doolittle

YANKEE BACON BAKE

1 1/2 lb. sliced bacon
1/2 c. yellow corn meal
1 c. milk
1/2 c. flour
1 Tbsp. sugar
1 tsp. baking powder
1/2 tsp. salt
1 c. milk
3 beaten egg yolks
3 stiffly beaten egg whites

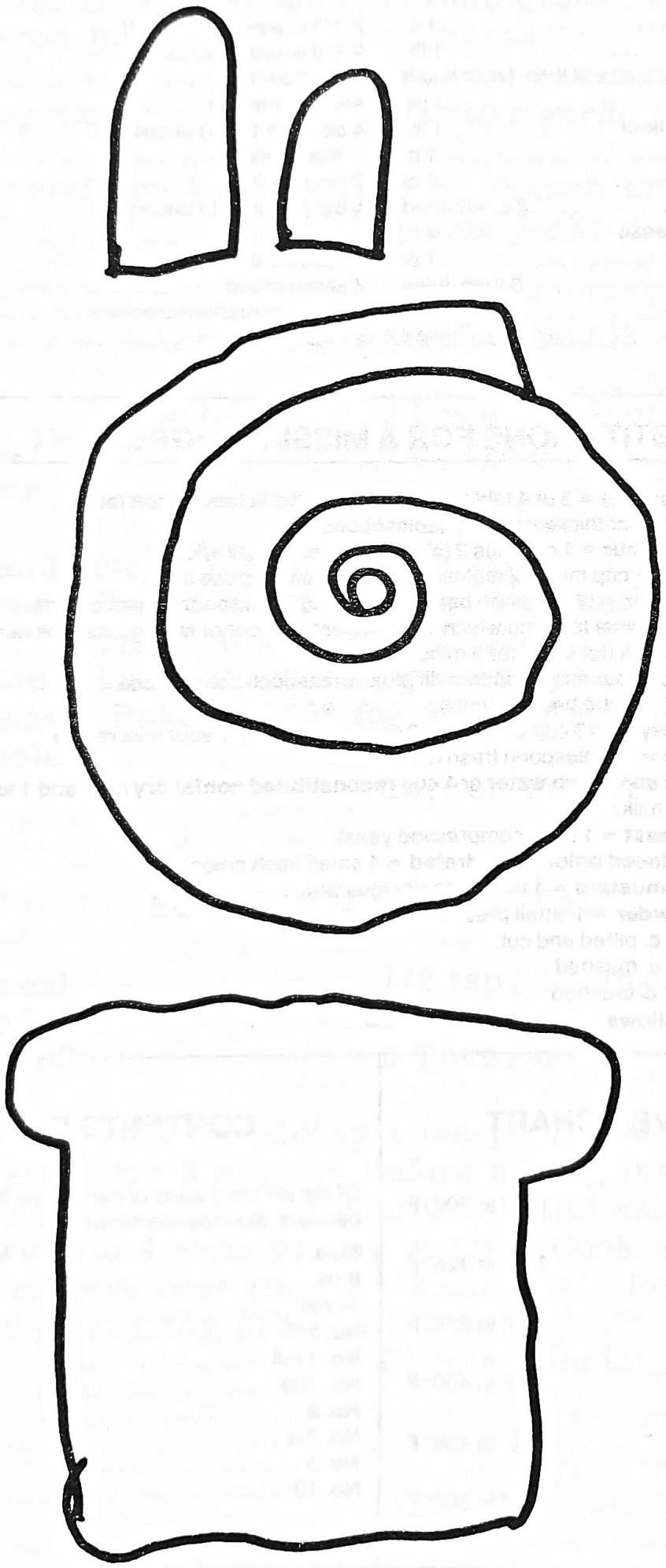
Cook bacon until crisp. Drain and coarsely crumble. Set aside. In saucepan stir corn meal into 1 cup milk. Cook, stirring constantly until mixture thickens and bubbles. Remove from heat. Stir together flour, sugar, baking powder

and salt. Blend into corn meal mixture. Stir in remaining milk and egg yolks. Fold in beaten egg whites and bacon. Pour into greased 1 1/2 quart casserole or souffle dish. Bake uncovered at 325° for 55 - 60 minutes.

** NOTES **

** NOTES **

Jason wingre



EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	1/8 c.
4 tbsp.	1/4 c.
8 tbsp.	1/2 c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	1/3 c.
12 tbsp.	3/4 c.
4 oz.	1/2 c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
3½ c. unsifted whole wheat flour	1 lb.
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled blue cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	1/3 c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 pt.	1 qt.
1 qt.	4 c.
5/8 c.	1/2 c. + 2 tbsp.
7/8 c.	3/4 c. + 2 tbsp.
1 jigger	1 1/2 fl. oz. (3 tbsp.)
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. sugar	1 lb.
2 2/3 c. powdered sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
½ cup **evaporated milk** and ½ cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
3 medium **bananas** = 1 c. mashed
3 c. **dry corn flakes** = 1 c. crushed
10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

BREADS

CHEESE BREAD

1/2 lb. butter or margarine
1/8 lb. grated Romano cheese
1/4 tsp. paprika
1/4 lb. grated sharp Cheddar cheese
1/2 tsp. Worcestershire sauce
1/8 tsp. garlic powder

Whip slowly on low. Spread on French bread. Broil.

Debbie Jackson

EASY HOMEBAKED BREAD

1 1/2 c. lukewarm water
1 pkg. yeast
1/3 c. sugar
1 large pinch of salt
4 c. flour

Add and mix all ingredients at once. This should make a stiff batter. Knead it a few times, just until smooth. Cover with oil and let rise. When light, knead it a few more times to shape into a loaf. Place in a greased pan and let rise until double in size. Bake at 350° for 40 minutes. Makes 1 loaf. Do not double.

Carmen Farver

EGGLESS CORN BREAD

1 c. corn meal
1/2 tsp. soda
2/3 c. sour milk
1/2 tsp. baking powder
1 tsp. salt
2 Tbsp. oil

Make sour milk by adding 1 teaspoon vinegar to 2/3 cup milk. Set aside for 5 minutes before mixing into recipe. Mix and stir corn meal, 1 cup of cold water and salt. Stir corn meal mixture into 4 cups boiling water. Cook and stir the mush over medium heat from 2 - 3 minutes. Remove from heat and steam by covering pan until done.

Glenda Dennis

ORANGE PANCAKES
(Or Apple, Cranberry or Grape)

2 c. whole wheat flour
1/2 tsp. baking soda
1/2 tsp. salt
2 eggs
1/4 c. oil
2 c. orange juice or apple, cranberry or grape

Stir together flour, soda and salt. Set aside. Beat together eggs, oil and juice, then add to flour. Bake in skillet or on hot greased griddle.

Sylvia Kafton

PEANUT BUTTER PANCAKES
(Or Waffles)

2 eggs
1/4 c. honey
1 Tbsp. vanilla
1/2 c. peanut butter*
1 c. whole wheat flour**
1/2 tsp. salt
2 tsp. baking powder
3/4 - 1 1/4 c. milk

Beat together eggs, honey, vanilla and peanut butter. Combine flour, salt and baking powder. Mix together and bake. Add 3/4 cup milk for pancakes or 1 1/4 cups for waffles. Cook.

*Best when made with natural peanut butter, such as Adams.

**Stir flour before measuring. Spoon gently into measuring cup.

These are great and are successfully reheatable in your toaster.

Sylvia Kafton

POCKET BREAD

2 Tbsp. margarine
1 c. water
1 tsp. salt
1 pkg. active dry yeast
2 1/4 - 2 1/2 c. flour
1 1/2 c. Wheat Chex cereal
1/2 tsp. sugar

Crush cereal to 1/2 cup; set aside. In small saucepan melt butter in water over low heat. Stir in salt and sugar to dissolve. Pour into large mixer bowl. Cool to warm (105° - 115°); add yeast. Stir to dissolve. Stir in 1/2 cup flour. Beat 3 - 4 minutes at high speed on electric mixer. Scrape bowl. Mix in 3/4 cup flour. Add cereal crumbs; stir to combine. Turn onto lightly floured surface. Knead in additional flour until smooth and elastic, about 10 minutes. Put dough

in bowl; cover. Let rise in warm place, free from draft, until doubled in bulk, 45 - 60 minutes. Punch dough down. Divide into 8 equal pieces. Form each piece into a smooth round ball. Flatten with rolling pin or hand to precisely 3/16 inch thick, about 5 inches in diameter. Place on ungreased baking sheet 1 inch apart. Cover. Let rise in warm place until light and puffy, about 45 minutes. Bake at 500° for 5 - 6 minutes until puffy and light brown. Cool. Cut each bun in half and fill.

Helen Arnold

PUMPKIN BREAD

1 c. oil
4 c. pumpkin
1 tsp. cinnamon
1 tsp. salt
1 c. raisins
4 c. sugar
5 c. flour
4 tsp. soda
1 tsp. vanilla
1 c. walnuts

Mix ingredients in order given. Bake in 5 (1 pound) coffee cans, ungreased, filled half full. Bake 1 hour and 10 minutes at 350°. Cool in can 10 minutes. Then shake out and cool on racks. Wash cans. Put bread back into cans; put lids on and store for several hours before cutting bread. This improves the flavor. It can be frozen. Also will keep in refrigerator for a month.

Anne Shriner

PUMPKIN NUT BREAD

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 c. canned pumpkin
1 c. sugar
1/2 c. milk
2 eggs
1/4 c. soft butter
1 c. chopped pecans (optional)

Sift together dry ingredients. Mix pumpkin, sugar, milk and eggs in bowl. Add dry ingredients and butter. Mix until well blended. Stir in nuts. Spread into greased loaf pan. Bake at 350° for 45 - 55 minutes.

Cathy Mansford

QUICK INDIAN FRY BREAD

1 loaf frozen bread dough
Cooking oil
Cast iron fry pan

Fill fry pan with oil until 1 1/2 inches deep. Cut thawed dough into 3 strips lengthwise. Then cut crosswise approximately 8 times. Flatten each piece slightly before frying. Fry until brown on one side. Turn and brown other side. Drain on paper towel. Serve while warm.

Norma Olmstead

SIX-WEEK BRAN MUFFINS

2 c. All-Bran
2 c. water
1 c. margarine
3 c. sugar
5 tsp. soda
1 qt. buttermilk
4 eggs
5 c. flour
4 c. Bran flakes
2 tsp. salt
1/2 c. raisins, dates, nuts (if desired)

Pour boiling water over All-Bran; set aside. Mix melted margarine and sugar. Beat in eggs and buttermilk. Stir in wet bran. Combine dry ingredients together, then stir in. Add raisins, etc. Bake in greased muffin pans at 350° for 25 minutes. Store remaining batter in tightly covered container in refrigerator. Will last 6 weeks.

Wayne Arnold

SKILLET CORN BREAD

1 1/2 c. flour
1 1/2 c. corn meal
5 tsp. baking powder
1 tsp. salt
1/4 c. sugar
2 eggs, slightly beaten
1/2 c. grated Cheddar cheese
1/4 c. chopped green pepper
1/4 c. chopped onion
6 Tbsp. shortening or oil
2 tsp. chili powder
1 1/2 c. milk

Sift dry ingredients into bowl. Add cheese, pepper and onion. In large heavy skillet, heat shortening or oil. Mix in chili powder. In another bowl add eggs to milk. Add oil to eggs and milk. Combine wet ingredients with dry. Blend. Pour in skillet. Bake at 400° for 35 minutes or until done.

Norma Olmstead

SOURDOUGH

2 c. flour
2 c. lukewarm water
1 pkg. dry yeast

Mix flour, water and yeast. Let stand overnight in a warm place. Always keep some of the starter for another batch. Add equal amounts of flour and water to remaining starter. This can be kept for long periods of time. Besides sourdough bread, try sourdough pancakes and biscuits.

Glenda Dennis

SOURDOUGH

4 c. flour
2 tsp. salt
2 tsp. sugar
4 c. potato water (lukewarm)

Place in a crock or jar; let stand in a warm place, loosely covered, for 3 - 4 days or until fermentation begins.

Glenda Dennis

SWEDISH PANCAKES

1 c. flour
1/2 c. powdered sugar
1 c. milk
2 eggs

Heat small amount of oil in frying pan. Beat all ingredients together. Pour a ladle of mixture into heated pan. Tip pan to thinly spread batter over entire pan. This type of pancake cooks very quickly. Cook each side until golden. Roll pancake and top with syrup, fresh fruit, etc.

Martha Segerman

WHIZ CINNAMON ROLLS

2 c. Bisquick
2/3 c. milk
1/4 c. sugar
1 tsp. cinnamon
Nuts and raisins (optional)

Heat oven to 425°. Grease 12 muffin cups. Beat Bisquick and milk 15 strokes with a fork. Roll dough around on cloth covered board, lightly dusted with Bisquick to prevent sticking. Knead gently 8 - 10 times to smooth up dough. Roll into 12 x 7 inch rectangle. Spread with soft butter. Sprinkle with mixture of sugar and cinnamon. Roll up tightly widthwise. Seal well. Cut into 1 inch slices. Set in muffin cups. Bake 15 minutes. Makes 12 rolls.

Ryan Lindstrum

PASTRIES

BLACKBERRY PIE

6 c. fresh blackberries, washed
1 c. sugar
3 Tbsp. Minute tapioca
1/8 tsp. salt
1/4 tsp. cinnamon
1 tsp. lemon juice
1 Tbsp. margarine
Pastry for 2 crust 9 inch pie

Combine sugar, tapioca, salt, cinnamon and lemon juice. Add to blackberries and mix lightly. Pour in pastry lined pan. Dot with margarine. Adjust top crust over fruit. Seal edges; trim and flute. Make several small slits in top for steam to escape. Bake at 400° for 50 - 60 minutes.

DANISH PUFF

1 c. flour
1/2 c. real butter
1/2 tsp. salt
2 Tbsp. water

Cut dry ingredients and butter together as for pie crust. Add water and mix. Divide into 2 parts. Spread each part on separate cookie sheet, using fingers, into oblong about 6 x 12 inches.

1 c. water
1/2 c. real butter
1 c. flour
3 eggs

Bring water and butter to a boil; remove from heat. When butter is melted, stir in flour. Add eggs, one at a time, stirring well. Spread half of mixture over each oblong. Bake at 325° for 1 hour or until golden brown. (Pastry should be dry and flaky.)

Frosting:

1/3 c. butter, softened
3 c. powdered sugar, sifted
1 - 3 Tbsp. orange juice
1/2 tsp. orange peel, grated
1 tsp. vanilla
Chopped nuts

Cream butter with powdered sugar. Add enough orange juice to make desired consistency. Add vanilla and orange peel. Spread on pastry. Sprinkle with nuts. Slice diagonally.

Michele Simpson

FLAT APPLE PIE

2 1/2 c. flour
1 c. shortening
1/2 tsp. salt
1 egg, separated
12 c. sliced apples
1 1/2 - 2 c. sugar
3/4 - 1 tsp. cinnamon
Butter
3/4 c. powdered sugar
Dash of vanilla
Milk

For crust: Cut Crisco into flour and salt. Put egg yolk in measuring cup. Beat yolk, then add enough milk to make 3/4 cup. Add mixture to flour and mix slightly. Divide crust mixture into 2 parts. Put half on a cookie sheet and spread bottom and sides.

For filling: Mix apples, sugar and cinnamon. Spread over crust and dot with butter. Put top of crust on and pinch edges. Beat egg white and brush on top crust. Bake at 375° for 45 minutes.

For icing: Mix 3/4 cup powdered sugar and a dash of vanilla. Add enough milk to make it runny. Drizzle icing on top while still warm.

Martha Segerman

FRENCH PASTRIES

1 (3 5/8 oz.) pkg. chocolate pudding
2 c. milk
1/4 c. sugar
1 c. heavy cream, whipped
40 sq. graham crackers
1/4 c. chopped walnuts
2 tsp. vanilla

Prepare pudding according to package, using milk. Cool, stirring occasionally. Add sugar and vanilla to whipped cream. Divide crackers into 10 stacks of 4. Spread about 1 tablespoon of pudding between crackers, sandwich style, using 3 tablespoons for each stack. Frost sides and top with whipped cream.* Chill 2 - 3 hours.

To serve, cut in halves. Decorate with walnuts. Makes 20.

*If desired, freeze on cookie sheet until firm. Freezer wrap; store in freezer. Defrost 1 hour before serving.

Dorothy Wheeler

FRENCH SILK CHOCOLATE PIE

9 inch baked pie shell
3/4 c. sugar
1/2 c. butter, softened
2 (1 oz.) sq. unsweetened chocolate, melted
1 tsp. vanilla
2 eggs
1 c. whipping cream, whipped or 1 (8 oz.) ctn. Cool Whip

In small bowl combine sugar, butter, chocolate and vanilla. Blend well. Add eggs, one at a time, beating at medium speed for 3 - 5 minutes after each. Fold in whipped cream. Pour into baked pie shell. Chill at least 2 hours.

KENTUCKY CREAM PIE

1 c. cream per pie
1 rounded Tbsp. flour
1 c. sugar
1 tsp. vanilla
1 pie crust

Stir all ingredients together until sugar is almost dissolved. Pour into unbaked crust. Bake at 450° for a few minutes, approximately 7 minutes. Then reduce heat to 350° for approximately 20 minutes. Pie will bubble and boil, so foil may be placed under pan. Pie needs close attendance for last minutes so that it will not burn. The finished pie is actually very shallow.

Vicki Husted

NO-FAIL PIE CRUST

3 c. flour
1 1/2 c. shortening
Dash of salt
1 egg
1 Tbsp. vinegar or lemon juice
1/2 c. water

Mix flour, salt and shortening with fork. Beat remaining ingredients. Mix all together and roll out.

Debbie Kleinberg

PIE CRUST

3 c. flour
1 1/4 c. shortening
1 tsp. salt
5 Tbsp. water
1 Tbsp. vinegar
1 egg

This is for a 2 crust pie. Using pastry blender, cut the shortening into the salted flour until mixture is crumbly. Mix cold water, vinegar and egg together. Add to flour mixture and blend gently. Roll out on floured surface.

Sylvia Kafton

PIE CRUST

1 1/2 c. flour
1 cube butter
2 - 3 Tbsp. water
Salt
Sugar

This recipe works better in a processor. Put flour, dash of salt and sugar in processor. Cut cold butter in chunks; put in. Add water, a little at a time. Take out and knead.

Donna Selgren

RHUBARB CRUMBLE PIE

4 c. fresh rhubarb, cut in 1 inch pieces
1 c. sugar
3 Tbsp. Minute tapioca
9 inch unbaked pastry shell

Mix rhubarb, sugar and tapioca together. Pour into unbaked pastry shell. Sprinkle on topping. Press down slightly. Bake at 375° for 45 - 50 minutes. Cover loosely with foil during the last 10 - 15 minutes if necessary to prevent over browning.

Topping:

3/4 c. flour
1/2 c. brown sugar
1/4 tsp. salt
1/4 c. margarine

In small mixing bowl combine flour, sugar and salt. Cut in margarine until mixture is crumbly.

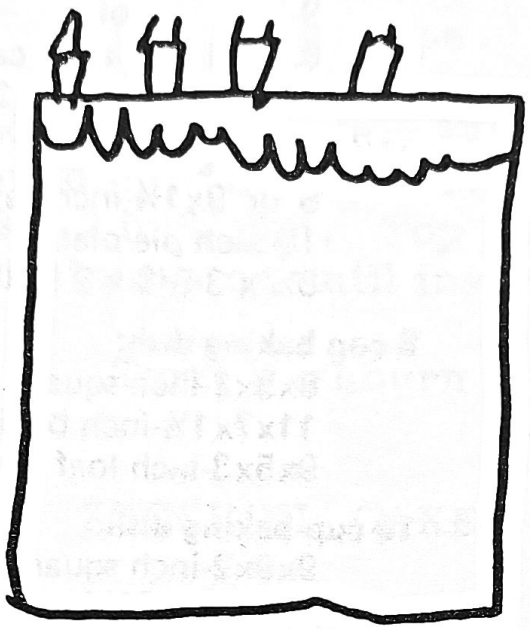
TORTILLAS

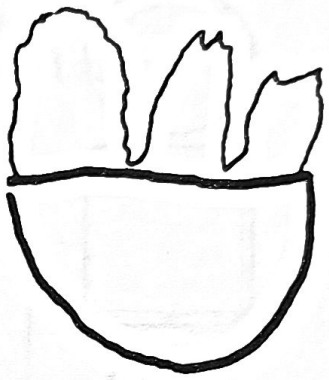
3 c. flour
1 tsp. baking powder
1/2 tsp. salt
2 Tbsp. shortening
1 - 2 c. water

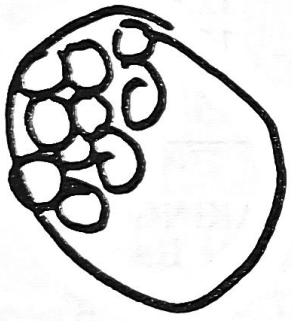
Mix dry ingredients. Add shortening and mix well. Add water, a little at a time. Knead dough until smooth. Roll out small amounts of dough with rolling pin. Cook in hot fry pan for about 1 minute on each side.

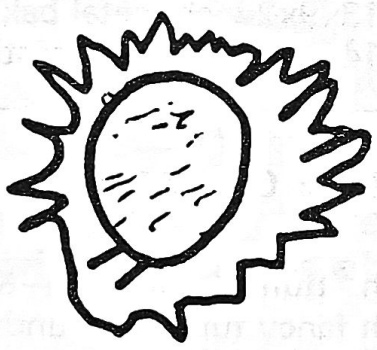
Corrie Pennington

** NOTES **





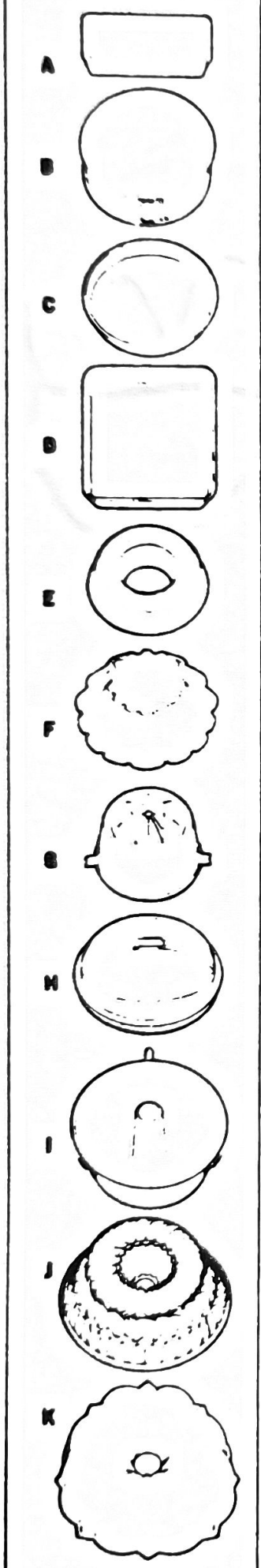




NAOMI

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups
Melon Mold:	
7x5½x4-inch mold—**H**	6 cups
Spring-Form Pans:	
8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups
Ring Molds:	
8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups
Charlotte Mold:	
6x4¼-inch mold—**G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan—**F**	8 cups

CAKES

CHOCOLATE PUDDING CAKE

1 pkg. chocolate fudge cake mix
Milk
1 large pkg. pudding mix (not instant)
Chocolate chips

Make pudding as directed on package. Mix dry cake mix into saucepan containing pudding. Blend well. Pour into greased and floured 9 x 13 x 2 inch pan. Top with chocolate chips. Bake at 350° for 20 minutes or until inserted tester is clean. Very moist!

Terri Washburn

CHOCOLATE ZUCCHINI CAKE

1/2 c. margarine
1 1/2 c. sugar
1 tsp. vanilla
1/2 c. oil
2 eggs
1/2 c. sour cream
2 1/2 c. flour
4 Tbsp. cocoa
1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. cloves
2 c. grated zucchini
Chocolate chips

Mix all ingredients together. Spread in a 9 x 13 x 2 inch pan. Sprinkle the top with chocolate chips. Bake at 325° for 40 minutes.

Claudia Horch

CREAM CHEESE CUPCAKES

1/3 c. oil
1 c. sugar
1 1/2 c. flour
1/4 c. cocoa
1 tsp. soda
1 Tbsp. vinegar
1 tsp. vanilla
1 c. water
1/2 tsp. salt
1/8 tsp. salt
1 (8 oz.) cream cheese
1 egg
1/3 c. sugar
6 oz. chocolate chips

Mix first 9 ingredients together. Set aside and make filling. Pour cupcake mix into cups about 1/3 full. Drop 1 heaping teaspoon of filling into each. Bake at 350° for 30 - 35 minutes. Makes 24 cupcakes.

Tammy Wilson

FROZEN ANGEL FOOD CAKE

1 angel food cake, prebaked
Vanilla ice cream
Orange sherbet
Cool Whip

With sharp knife cut through cake crosswise to make 3 layers. Place bottom layer on cake plate; cover with vanilla ice cream. Place second layer on top; cover with orange sherbet. Place third layer on top. Frost sides and top with Cool Whip. Place cake in freezer. Will keep several weeks. Very pretty for a holiday party or dinner.

Connie Van Tassel

FRUIT COCKTAIL CAKE

1 c. sugar
2 c. flour
2 tsp. soda
1/4 tsp. salt
2 eggs
1/3 c. evaporated milk
1 (17 oz.) can fruit cocktail, undrained
1/2 c. brown sugar
1/2 c. chopped nuts

Frosting:

1 c. margarine
3/4 c. sugar
2/3 c. evaporated milk
1/2 c. coconut
1 tsp. vanilla

Combine first 7 ingredients. Pour into ungreased 9 x 13 inch pan. Mix together brown sugar and nuts. Sprinkle over cake batter. Bake at 350° for 30 - 40 minutes. Spread with frosting while still warm. Cool before cutting.

Frosting: Mix together ingredients and boil 10 minutes, stirring constantly. (If cooked too long, margarine will begin to separate.)

Michele Simpson

GERMAN CHOCOLATE CAKE

2/3 c. butter
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
2 1/4 c. flour
1/2 c. unsweetened cocoa
1 tsp. soda
1 tsp. baking powder
1/4 tsp. salt
2/3 - 1 c. drained sauerkraut

Mix all ingredients, adding sauerkraut last. Pour into greased 13 x 9 inch pan. Bake 30 minutes at 350°.

Donna Selgren

ICE CREAM CONE CAKES

1 Betty Crocker cake mix
Frosting
Candy sprinkles
Ice cream cones

Heat oven to 400°. Make batter for cupcakes as directed on any flavor Betty Crocker cake mix package. Pour 1/4 cup batter into flat bottomed waffle ice cream cones, filling scant 1/2 full. Set on baking pan. Bake 15 - 18 minutes. Cool and frost. Add candy sprinkles.

Kari Lindstrum

MAYONNAISE CAKE

1 1/2 c. sugar
1 1/2 c. mayonnaise
1 1/2 tsp. baking powder
6 Tbsp. cocoa
3 1/2 c. flour
1 1/2 tsp. baking soda
1 1/2 c. warm water

Combine sugar, mayonnaise, baking powder, cocoa and flour. In a cup combine baking soda and warm water. Pour into mayonnaise mixture. Mix well and pour into a pan. Bake at 350° for 45 minutes.

Martha Segerman

MISSISSIPPI MUD

1 c. margarine
2 c. sugar
1 1/2 Tbsp. cocoa
4 eggs
1 1/2 c. flour
1 1/2 c. nuts
1 1/3 c. coconut
1 jar marshmallow creme

Mix all ingredients, except creme, together and bake in greased 9 x 13 inch pan at 350° for 40 minutes. While still hot, spread on marshmallow creme. Cool, then frost with topping.

Topping:

1 box powdered sugar
1/2 c. evaporated milk
1/2 c. margarine
1/2 tsp. vanilla
1/2 c. cocoa

Mix all topping ingredients and spread onto cooled cake. This cake is very rich. Start with small servings.

Terri Washburn

NO MILK OR EGGS CAKE

2 1/4 c. flour
1 1/2 tsp. baking soda
2 c. sugar
1/2 tsp. salt
5 Tbsp. cocoa
1 1/2 c. water
9 Tbsp. oil
2 Tbsp. vanilla

Sift dry ingredients into a 9 inch square pan. Add water, oil and vanilla. Mix well with a fork. Bake at 350° for 30 - 35 minutes.

PUMPKIN ROLL

3 eggs
1 c. sugar
2/3 c. pumpkin
1 tsp. lemon juice
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt

Filling:

4 Tbsp. margarine
8 oz. cream cheese
1 tsp. vanilla
1 c. powdered sugar
1/2 c. nuts
3 Tbsp. powdered sugar

Beat eggs 5 minutes at high speed; gradually beat in sugar. Stir in pumpkin and juice. Mix flour and seasonings. Fold mixture into pumpkin mixture. Spread in greased 15 x 10 inch pan. Top with nuts. Bake at 375° for 15 minutes. Turn out on towel; sprinkle with powdered sugar. Start at narrow end; roll towel and cake together. Cool, then unroll.

Filling: Combine first 4 ingredients, beating until smooth. Spread over cooled cake and roll. Chill before serving. Serves 8 - 10. Roll in foil and freeze.

Kris Litaker

RAW APPLE CAKE

3/4 c. shortening
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. water
3 c. flour
3 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
3 c. sliced apples
1 c. brown sugar
1/4 c. butter

Mix shortening, sugar, eggs, vanilla and water. Add flour, baking powder, cinnamon and salt; mix well. Add apples and mix. Pat into a 9 x 13 inch pan. Top with brown

sugar and butter mixture. Sprinkle with cinnamon. Bake at 375° for 45 minutes.

Martha Segerman

RUBY RANSOME CAKE

1/2 c. shortening
1 1/2 c. sugar
2 Tbsp. cocoa
2 oz. red food coloring
2 eggs
1 tsp. salt
1 tsp. vanilla
1 c. buttermilk
2 1/2 c. sifted cake flour
1 Tbsp. vinegar
1 1/2 tsp. baking soda
1 c. softened butter
1 c. sugar
1 tsp. vanilla
5 Tbsp. flour
1 c. milk

Cream shortening and 1 1/2 cups sugar. Add cocoa, food coloring and eggs. Beat well. Mix salt, vanilla and buttermilk. Add alternately with flour. Add the last by stirring in. Don't beat! Mix vinegar with soda in cup. Add to mixture. Bake at 350° for 30 minutes. Cool.

For frosting: Cream butter, remaining sugar and vanilla. Mix flour with milk. Cook slowly until thick. Cool. Add to butter mixture, beating well. Frost cake.

Michele Simpson

SOCK-IT-TO-ME-CAKE

1 yellow cake mix
3/4 c. oil
2 tsp. vanilla
2 tsp. cinnamon
1/2 c. chopped nuts
1/2 c. sugar
1 (8 oz.) ctn. sour cream
4 eggs
3 Tbsp. brown sugar

Use tube or Bundt pan, greased and floured. Preheat oven to 325°. Combine sugar with mix; blend in oil, sour cream and vanilla. Beat in eggs, one at a time. Combine brown sugar, cinnamon and nuts into a crumbly mixture. Pour half of mixture into pan. Cover with part of crumbly mixture and so on until batter and mixture are used up. Bake at 325° for 70 minutes. Glaze while cake is hot.

Powdered Sugar Glaze:

2 Tbsp. margarine
2 Tbsp. milk
1 tsp. vanilla
1 c. powdered sugar

Mix and drizzle over cake.

Terri Washburn

SOUR CREAM CAKE

15 Tbsp. flour
10 Tbsp. sugar
1/4 lb. margarine
3 medium eggs
2 1/2 tsp. baking powder

Cream the margarine; add remaining ingredients. Bake in greased round 9 inch cake pan about 25 minutes at 350°. Let cool slowly and take out of pan. Slice in half to fill. Put fruit on bottom layer and sour cream on top of the fruit. Cover with top layer. Use sour cream and powdered sugar for the frosting. Cake tastes best when baked one day before using and filled a few hours ahead of time.

Jeannie Behm

STRAWBERRY SHORTCAKE

2 (10 oz.) pkg. frozen strawberries, thawed
1 small pkg. strawberry Jello
2 1/2 c. flour
1 1/2 c. sugar
1/2 c. shortening
3 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 c. milk
3 eggs

Combine Jello and strawberries. Set aside. Mix dry ingredients in large bowl. Add milk, egg and vanilla. Mix well. Pour batter into buttered 9 x 13 x 2 inch pan. Pour strawberries over batter. Bake at 350° for 40 - 45 minutes. Top with whipped cream or ice cream.

Janice Roberts

TEXAS COOKIE CAKE

2 c. sugar
2 c. flour
1/2 tsp. salt
1 tsp. baking soda
2 eggs
1/2 c. buttermilk
1 tsp. vanilla
2 cubes margarine
4 Tbsp. cocoa

In large bowl sift together sugar, flour and salt. Bring margarine, 1 cup water and cocoa to boil. Add soda, eggs, buttermilk and vanilla to flour mixture. Mix cocoa mixture well. Grease and flour jelly roll pan. Bake at 350° for 15 - 20 minutes.

Frosting:

2 cubes margarine
2 Tbsp. cocoa
3 Tbsp. milk
1/2 box powdered sugar
1/2 tsp. vanilla
1/2 c. chopped pecans

Boil margarine, cocoa and milk. Turn off heat and add powdered sugar, vanilla and pecans. Put on cake as soon as removed from oven.

Marsha Crews

TEXAS SHEET CAKE

2 sticks margarine
1 c. water
4 Tbsp. cocoa
2 c. sugar
2 c. flour
1/2 tsp. salt
1 tsp. soda
2 eggs
1 c. sour cream
1 stick margarine
4 Tbsp. cocoa
6 Tbsp. milk
1 box powdered sugar
1 tsp. vanilla
Nuts (optional)

In 2 quart saucepan bring to a boil 2 sticks margarine, water and cocoa. Remove from heat. Add sugar, flour, salt and soda. Mix well. Beat in eggs and sour cream. Pour into greased 11 x 17 inch cookie sheet with sides. Bake at 375° for 22 minutes.

In saucepan melt 1 stick margarine; add cocoa and milk. Remove from heat. Add powdered sugar and vanilla. Cool cake 5 minutes. Pour icing over cake and smooth with spatula. Sprinkle with nuts.

Jennifer Doolittle

WORKING WOMAN'S CAKE

1 large can fruit cocktail
1 medium can cherry filling
1 yellow or white cake mix
1/4 - 1/2 lb. margarine

Put fruit cocktail and cherry filling into cake pan and mix together. Sprinkle cake mix over fruit. Cut margarine into about 1/16 inch pieces and place over cake mix, about 1 inch apart. Bake at 325° until top is medium brown, about 45 minutes. Serve warm or cold. Very good. You may use 2 cans of other fruit if desired.

Mary Ann Van Blarcom

AUNT PAULINE'S NO BAKE COCOA COOKIES

2 c. sugar
1/2 c. milk
1 cube margarine
5 Tbsp. cocoa
3 c. oats
1 tsp. vanilla

Boil together sugar, milk and margarine. Remove from heat and add cocoa, oats and vanilla. Stir until well blended and thick. Drop by spoonfuls onto waxed paper. If it gets too thick, place pan in hot water.

Connie Van Tassel

BROWNIES

1/2 c. melted butter
1/4 c. cocoa
1 c. sugar
1 tsp. vanilla
2 eggs
3/4 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 c. nuts

Melt butter. Add cocoa, sugar, vanilla and eggs. Mix well. Add dry ingredients. Pour into buttered 9 x 9 x 2 inch pan. Bake at 350° for 20 minutes. Sprinkle with powdered sugar.

Elaine Davis

BROWNIES

1 1/2 sq. chocolate
1/3 c. shortening
1 c. sugar
1 tsp. vanilla
1/4 tsp. salt
2 eggs
1 c. flour
1/2 tsp. baking powder
1 c. nuts

Melt chocolate and oil in pan. Add remaining ingredients. Mix in pan and bake at 350° for 30 minutes. These are real moist.

Carmen Farver

BROWNIES

2/3 c. shortening
2 c. sugar
1 1/2 c. flour
1 tsp. salt
3 sq. chocolate
4 eggs
1 tsp. baking powder

Melt shortening and cool. Add sugar and blend thoroughly. Add flour, salt, chocolate, eggs and baking powder. Mix well. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 30 minutes.

Taryn Mulholland

BUTTERSCOTCH SQUARES

1/4 c. oil
1 c. brown sugar
1 egg
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped nuts (optional)

Blend oil and sugar. Add egg and beat well. Add dry ingredients. Put into ungreased 8 x 8 x 2 inch pan. Bake 25 minutes at 350°.

Anne Shriner

CARAMEL BROWNIES

14 oz. bag caramels
1/3 c. evaporated milk
3/4 c. melted butter
1 pkg. German chocolate cake mix
1 c. chocolate chips

Mix cake mix and melted butter. Spread half of mixture into cake pan. Bake at 350° for 6 minutes. Melt caramels in evaporated milk. Sprinkle chocolate chips over baked mixture. Spread caramel over chips. Crumble remaining cake mix over caramel. Bake at 350° for 18 - 20 minutes.

Debbie Jackson

CHOCOLATE CHERRY BARS

1 pkg. fudge cake mix
21 oz. can cherry pie filling
1 tsp. almond extract
2 beaten eggs
1 c. sugar
5 Tbsp. margarine
1/3 c. milk
6 oz. pkg. chocolate chips

Grease and flour a 15 x 10 inch pan. Combine cake mix, pie filling, extract and eggs in a bowl. Stir by hand. Bake

30 minutes at 350°. For frosting combine sugar, butter and milk. Boil 1 minute, stirring constantly. Remove from heat. Stir in chocolate. Frost cake while warm.

Kit Maxey

CHOCOLATE PLOPS

2 c. sugar
1/2 c. milk
1 cube margarine
3 Tbsp. cocoa
2/3 c. peanut butter
1 tsp. vanilla
3 c. oatmeal

Bring sugar, milk, butter and cocoa to a boil for 1 minute. Take off heat and add peanut butter, vanilla and oatmeal. Form balls and place on waxed paper. Cool in refrigerator.

Dolly Gelsleichter

COCA-COLA BARS

2 c. flour, unsifted
2 c. sugar
1 c. margarine
1 c. Coca-Cola
1/2 c. buttermilk
2 eggs, beaten
1 tsp. baking soda
1 tsp. vanilla
1 1/2 c. mini marshmallows
3 Tbsp. cocoa

Combine flour and sugar in bowl. Heat margarine, cocoa and Coca-Cola to boiling point. Pour over flour and sugar mixture. Mix well. Add buttermilk, eggs, soda, vanilla and marshmallows. Beat together and mix well. The batter will be thin, with marshmallows floating on top. Pour into greased sheet pan with 1 inch sides. Bake at 350° for 30 - 35 minutes. Frost immediately after baking, while still hot.

Frosting:

1/2 c. margarine
3 Tbsp. cocoa
6 Tbsp. Coca-Cola
1 box powdered sugar
1 c. chopped nuts (pecans)

Boil margarine, cocoa and cola. Pour over sifted powdered sugar. Beat well and add pecans.

Terri Washburn

CONGO SQUARES

2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening
2 1/4 c. brown sugar
3 eggs
1 c. walnuts
1 pkg. chocolate chips

Mix flour, baking powder and salt. Melt shortening and add brown sugar. Stir until well mixed. Allow to cool slightly. Add eggs, one at a time, beating well after each addition. Add dry ingredients and mix well. Add chocolate chips and walnuts. Pour into greased pan. Bake at 325° for 25 - 30 minutes.

Sherri Paulson

DATE AND COCONUT ROLLS

1/2 lb. pitted dates
1/2 c. sugar
1 beaten egg
1 c. margarine
2 1/2 c. Rice Krispies
1/2 c. chopped nuts
Coconut

Combine dates, sugar, egg and margarine in a saucepan. Cook over medium heat, stirring constantly. Cook until thick. Add remaining ingredients and mix well. Form into walnut sized balls. Roll in coconut. Chill until firm.

Joanna Harrell

GRAHAM CRACKER NO BAKE COOKIES

1 c. raisins
1 c. chopped dates
1/4 c. honey
10 graham crackers

Mix raisins, dates and honey in a bowl. Crush graham crackers with a rolling pin. Add crumbs to honey and fruit mixture until dry enough to form into balls. Place on waxed paper.

Corrie Pennington

MINT BROWNIES

3 oz. unsweetened chocolate
3/4 c. butter
3 eggs
1 1/2 c. sugar
1/2 tsp. peppermint extract
3/4 c. flour
Dash of salt
3/4 c. nuts
3 Tbsp. softened butter
1 1/2 c. sifted powdered sugar
1 1/2 Tbsp. cream
1 tsp. peppermint extract
Red or green food coloring
1 1/2 oz. chocolate
1 1/2 Tbsp. butter

Melt unsweetened chocolate and butter over hot water. Beat eggs until fluffy and stir in sugar. Add chocolate mixture, 1/2 teaspoon peppermint, flour, salt and nuts. Mix until just blended. Spread into greased 15 x 10 inch pan. Bake at 325° for 15 minutes. Cool.

For frosting, cut powdered sugar into softened butter. Add cream and 1 teaspoon extract. Mix in desired coloring. Spread over cake mixture.

For glaze, melt chocolate and butter then drizzle and spread over frosting.

Michele Simpson

MONSTER COOKIES

1 c. margarine
1 c. shortening
2 c. brown sugar
2 c. white sugar
2 Tbsp. vanilla
4 beaten eggs
2 c. oatmeal
2 c. cereal flakes
4 c. flour
2 tsp. baking soda
2 tsp. baking powder

Melt margarine and shortening. Add sugars. Mix until well dissolved. Add remaining ingredients. Mix well. Drop by spoonful onto greased cookie sheets. Bake at 350° for 15 minutes. Makes 11 - 13 dozen.

Variations: Add 1 cup raisins, 1 cup coconut, 1 cup chopped nuts, 1 small bag M & M's or 1 small bag of chocolate chips.

Tammy Kleinberg

MONSTER COOKIES

1 lb. margarine
3 lb. peanut butter
2 lb. brown sugar
4 c. white sugar
1 Tbsp. Karo syrup
1 Tbsp. vanilla
8 tsp. baking soda
1 doz. eggs
12 oz. chocolate chips
16 oz. M & M's
18 c. oatmeal

Cream margarine with peanut butter. Add remaining ingredients in order, blending well after each addition. Flatten spoonfuls of dough on ungreased cookie sheets. Make them very thin or they will get hard. Bake at 350° for 8 minutes.

Peggy Weyer

NO BAKE COOKIES

2 cubes margarine
4 c. sugar
1 c. milk
1/2 c. cocoa
1 c. crunchy peanut butter
6 c. quick oats
1 tsp. vanilla

Boil margarine, sugar, milk and cocoa 1 minute. Add peanut butter and boil for 1 minute, stirring constantly. Add oats and vanilla. Beat mixture. Drop by spoonfuls onto wax paper.

Elaine Davis

PEANUT BUTTER COOKIES

1/2 c. butter
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg
1/2 tsp. vanilla
1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. salt

Cream butter, sugars, egg, vanilla and peanut butter with a pastry blender. In another bowl mix dry ingredients. Combine all ingredients slowly. Roll into 1 inch balls and place them 2 inches apart on an ungreased cookie sheet. Flatten with a floured fork. Bake at 375° for 10 - 12 minutes.

Yvette Mayoski

POTATO CHIP COOKIES

3/4 c. margarine, softened
3/4 c. sugar
1 egg yolk
1 tsp. vanilla extract
1 1/4 c. flour
3/4 c. finely crushed potato chips
3/4 c. finely chopped nuts
3 Tbsp. sugar for dipping

Preheat oven to 375°. Cream butter, sugar, egg yolk and vanilla until light and fluffy. Add flour, potato chips and nuts. Mix well. Form into balls and place 3 inches apart on cookie sheet. Grease the bottom of a glass. Dip glass into sugar and use it to flatten cookies. Place a nut in the center of each cookie. Cool slightly before removing from sheet after baking 10 - 12 minutes.

Marsha Crews

RAW APPLE COOKIES

1/2 c. butter
1 c. brown sugar
2 eggs
1/2 c. oatmeal
1 c. raisins
1 c. chopped raw apples
1 3/4 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. cloves
1/2 c. nuts

Thoroughly cream butter, sugar and eggs. Add oatmeal, raisins and apples. Blend well. Add remaining ingredients. Mix well. Drop from teaspoons onto greased cookie sheet. Bake 12 - 15 minutes at 350°.

Brent Caskey

RUSSIAN TEA CAKES

1 c. butter
1/2 c. powdered sugar
1 tsp. vanilla
2 1/2 c. flour
1/2 tsp. salt
3/4 c. nuts

Mix all ingredients well. Roll into balls and bake 14 - 17 minutes at 400°. While hot, roll in powdered sugar.

Variation by Juanita Lindstrum: Mix butter, sugar and vanilla. Blend flour and salt; stir in nuts. Chill. Roll into 1 inch balls. Place on ungreased cookie sheet. Bake at 400° for 10 - 12 minutes. Roll in powdered sugar. Cool. Makes 4 dozen.

Dona Williams

SNICKERDOODLES

1 c. margarine
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
Cinnamon

Cream butter and sugar. Blend in remaining ingredients. Mix well. Form balls of dough. Roll in sugar and cinnamon mixture. Flatten ball with glass on an ungreased cookie sheet. Bake at 375° for 8 - 10 minutes.

Martha Segerman

SUNSEED COOKIES

1 c. margarine
1/2 c. sugar
3/4 c. brown sugar
2 eggs
2 tsp. vanilla
1 1/3 c. flour
1 tsp. salt
1 tsp. baking soda
2 1/2 c. oats
1 1/2 c. sunflower seeds
1/2 c. wheat germ

Combine dry ingredients and set aside. Cream margarine, sugars, eggs and vanilla. Blend in dry ingredients; mix well. Bake on ungreased cookie sheet 10 - 12 minutes at 375°.

Teresa Timmerman

UNBAKED COOKIES

3 c. oats
1/2 c. coconut
1 c. nuts
1 (6 oz.) pkg. chocolate chips
2 c. sugar
1/2 c. milk
1/4 c. margarine
1 tsp. salt

Combine first 4 ingredients in large bowl. Set aside. Combine remaining ingredients in saucepan. Bring to a boil, stirring constantly. Pour over first mixture; mix well. Drop by spoonfuls onto waxed paper.

Joanna Harrell

ZUCCHINI COOKIES

1 egg
1/4 c. brown sugar
1/4 c. granulated sugar
1/4 c. margarine
1/2 tsp. vanilla
1 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. raisins
1/4 c. chopped walnuts
1/2 c. grated zucchini

Heat oven to 375°. Cream egg, sugars, margarine and vanilla with a pastry blender. In another bowl combine dry ingredients and mix well with a fork. Mix wet and dry ingredients together slowly. Add zucchini after squeezing out most of the juice and then measuring the amount. Add raisins and walnuts. Drop spoonfuls of dough onto greased cookie sheets. Bake 6 - 8 minutes.

Yvette Mayoski

APPLE COFFEE CAKE

1 1/4 c. flour
1 tsp. sugar
1/2 tsp. salt
1 egg yolk
1 Tbsp. milk
1 tsp. baking powder
1/2 c. butter or margarine
4 large apples, sliced 1/4 inch

Cinnamon Topping:

3/4 c. sugar
1 1/2 Tbsp. flour
1 tsp. cinnamon
2 Tbsp. butter

Sift together flour, sugar, baking powder and salt. Cut in butter until particles are fine. Beat egg yolk with milk; sprinkle on flour mixture. Toss with fork to moisten and make crumbly dough. Spread in greased 9 inch square baking pan. Pat dough in pan. Arrange apple slices in 3 rows on top. Spoon cinnamon topping over apples.

Topping: Stir together sugar, flour and cinnamon. Stir in melted butter. Bake at 375° for 55 minutes.

Dolly Gelsleichter

APPLE CRISP

5 apples
1/4 c. sugar
1 - 2 Tbsp. cinnamon

Topping:

1/2 cube butter
1/4 c. sugar
1/2 c. flour

Peel, then slice apples thin. Place in a 9 x 9 inch pan. Sprinkle with cinnamon and sugar.

Mix topping ingredients together until crumbly. Cover apples with topping mixture. Bake at 350° for 35 - 40 minutes. Serve warm with whipped cream.

Claudia Horch

APPLE CRUNCH

1 1/2 c. sugar
4 Tbsp. cornstarch
2 c. water
1 stick margarine
1 c. flour
1 c. brown sugar
3/4 c. oatmeal
1 tsp. cinnamon
3 - 4 qt. diced apples

Cook granulated sugar, cornstarch and water in saucepan until thick. Add vanilla and apples. Pour and spread evenly in baking pan, 9 x 13 inches.

For topping: Mix margarine, flour, brown sugar, oatmeal and cinnamon with a fork until texture is crumbly. Cover apples with topping.

Norma Olmstead

APPLESAUCE

6 - 8 apples
1/2 c. honey or sugar
1 - 2 tsp. cinnamon
1 c. water
Nutmeg (optional)

Wash apples and cut into quarters. Put pieces into large saucepan. Add water. Cover pan and cook slowly over medium heat about 30 minutes until they are squishy. Press apples through a colander or food mill to get rid of lumpy parts. Add honey or sugar. Stir in cinnamon and if desired some nutmeg. Serve warm.

Corrie Pennington

BANANA SPLIT CAKE

1/2 c. butter, softened
2 c. graham cracker crumbs
1/2 c. butter, softened
2 eggs
2 c. powdered sugar
5 bananas, sliced
20 oz. can crushed pineapple, drained
1 (12 oz.) ctn. Cool Whip, thawed
1 (8 oz.) bottle maraschino cherries, drained and halved
1 c. nuts, chopped fine

Mix together first 2 ingredients and pat into a 13 x 9 inch pan. Bake 10 minutes at 350°. Cool. Meanwhile cream the second 1/2 cup butter. Add eggs and powdered sugar. Beat 5 - 10 minutes until fluffy. Spread over cooled crust. Layer on top sliced bananas, pineapple and Cool Whip. Sprinkle over top maraschino cherries and nuts.

Dennis Simpson

BERRY COBBLER

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 c. sugar
1/4 tsp. nutmeg
1 egg, well beaten
5 Tbsp. butter, melted
1 c. milk
4 - 5 c. fresh blackberries, washed and drained
1 c. sugar
1 c. water

Blend first 5 ingredients. Combine egg, milk and melted butter. Slowly add to dry ingredients. Spread into a 13 x 9 inch pan. Cover with berries. Over the fruit pour a syrup made by combining the sugar and water. Bake at 375° for approximately 45 minutes. As cobbler bakes, the batter will rise to the top of the pan. Let cool. Serve with whipped topping or ice cream.

Michele Simpson

CHERRY DESSERT

20 graham crackers
3/4 cube butter
1 pt. whipping cream
3 c. miniature marshmallows
1 can cherry pie filling

Crush graham crackers. Mix and pat into a 9 x 13 inch pan. Chill 1 hour. Whip whipping cream. Add 3 cups miniature marshmallows to whipped cream. Spread mixture over crust. Top with cherry. Refrigerate.

Martha Segerman

CHOCOLATE FONDUE

12 oz. semi or sweet chocolate
3/4 c. light cream
1 - 2 Tbsp. kirsch, brandy or 2 tsp. instant coffee

Heat all ingredients together in fondue pot. Dipper suggestions: Apple chunks, angel food cake, pound cake, bananas, oranges, marshmallows, pineapple, fresh strawberries or cherries.

Dolly Gelsleichter

COCONUT CREME DELIGHT

2 c. flour
1 c. oleo
2 tsp. sugar
1 c. powdered sugar
1 c. Cool Whip
2 boxes coconut pudding
3 c. milk
1 (8 oz.) cream cheese

Mix flour, oleo and sugar for pie dough. Press bottom of 9 x 13 x 2 inch pan. Bake at 350° for 20 - 30 minutes. Cool. Cream powdered sugar, cream cheese and Cool Whip together. This is layer 2. Mix pudding and milk until thick. This is layer 3. Cover with balance of a 9 ounce carton of Cool Whip. Put toasted coconut on top.

Amy Kramer

LAYER DESSERT

8 oz. cream cheese
1 c. powdered sugar
1 large ctn. Cool Whip
2 pkg. instant chocolate pudding
2 1/4 c. milk
1 egg
1 small ctn. Cool Whip
Coconut
Graham cracker crust

First layer: Beat cream cheese and sugar until light. Fold in 1 large container Cool Whip.

Layer 2: Mix pudding, milk and egg. Chill, then pour over cream cheese mixture.

Layer 3: Top with Cool Whip, then toasted coconut. Refrigerate.

LEMON DESSERT

1 c. flour
1 cube margarine
8 oz. cream cheese
1 c. sugar
1 c. Cool Whip
2 small pkg. instant lemon pudding
3 c. milk

Mix flour and margarine until crumbly. Press in greased 9 x 13 inch pan. Bake at 350° for 15 minutes. Let cool. Mix cream cheese, sugar and Cool Whip in order and pour over cooled shell. Whip pudding and milk until thickened. Pour over cream cheese mixture. Spread Cool Whip on top, if desired. Serves 18.

Donna Selgren

PEANUT BUTTER FONDUE

2 c. chunky peanut butter
1 (5 1/3 oz.) can evaporated milk
1 c. light brown sugar
1/4 c. margarine
1/8 tsp. salt

Mix all ingredients together in a heavy saucepan over low heat until well blended and hot. Stir occasionally. Keep fondue warm while you dunk apple wedges, marshmallows, bananas and pieces of graham crackers. Use fondue forks or wooden toothpicks for dunking.

Corrie Pennington

12-23-85 Janeens B'day (32)

THE BOATSINKER

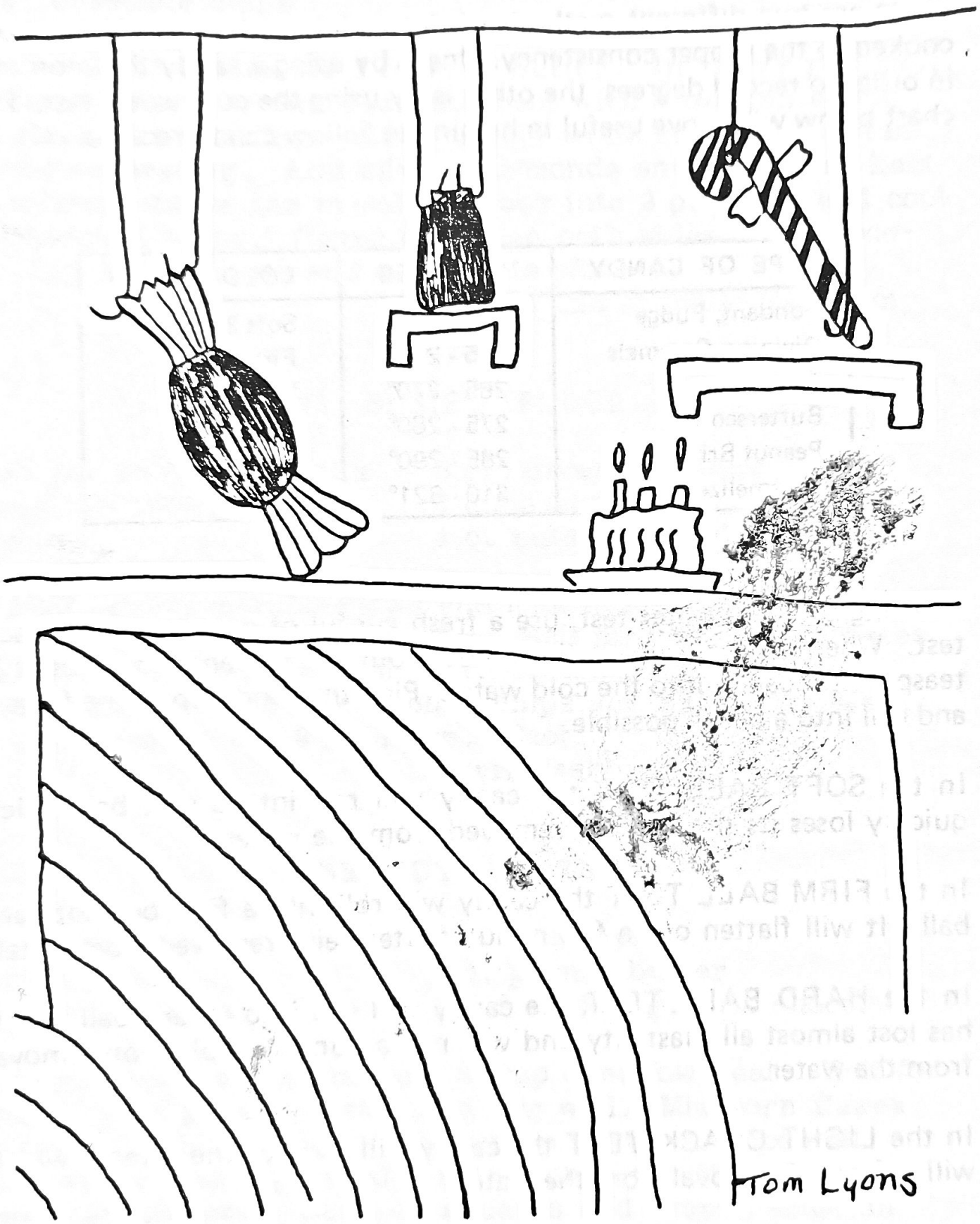
O-K but not that great to my taste buds hab

10 Tbsp. unsalted butter
1/3 c. corn syrup
2 1/2 oz. unsweetened chocolate
1 c. sugar
3 eggs
1 tsp. vanilla
1/4 tsp. salt
1 (9 inch) deep dish pie shell, partially baked
Extra rich coffee ice cream (Dreyers)
Chocolate ice cream topping
Whipped cream
Maraschino cherries

Preheat oven to 325°. Combine butter, corn syrup and chocolate in top of double boiler. Melt over gently simmering water until smooth. Cool to lukewarm. Beat sugar, eggs, vanilla and salt until creamy. Blend in chocolate mixture. Turn into pie shell. Bake 15 minutes. Reduce temperature to 275° and continue baking until tester inserted in center comes out clean. Cool on wire rack.

To serve, cut into 8 wedges. Top each wedge with 2 scoops ice cream. Drizzle topping over ice cream and garnish with whipped cream and cherries.

Kelli Doolittle


Tom Lyons

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

ALMOND ROCA CANDY

1 lb. sweet butter
2 c. sugar
1 pkg. chocolate chips
1 c. almonds
Crushed walnuts

Cut 2 1/2 inches off 1 cube of butter. In heavy pan melt remaining butter. Add sugar and beat with a wooden spoon until thick like pudding. Heat to 300° while stirring constantly to avoid separating. Add slivered almonds and beat over heat until mixture turns tan in color. Pour into 3 pie pans and cool. Melt chocolate chips. Cover candy on both sides with chocolate. Dip into walnuts and break into pieces.

Debbie and Michelle Narducci

AUNT SUSIE'S FUDGE

1 small can evaporated milk
10 large marshmallows
2 c. sugar
6 oz. chocolate chips
1 cube butter
1 c. nuts (optional)

Melt sugar, marshmallows and milk in large saucepan over low heat, stirring constantly. Boil for exactly 6 minutes while stirring. Remove from heat. Add butter and vanilla. Stir until blended. Add chocolate chips and nuts. Mix well. Pour into greased 8 x 8 inch pan. Cool.

Terri Washburn

BABE RUTH BARS

1/2 c. sugar
6 c. corn flakes
1 c. salted peanuts
1 c. Karo syrup
1 c. peanut butter
1 (12 oz.) pkg. milk chocolate

In saucepan mix sugar and syrup over low heat. Boil for 1 minute. Add peanut butter and stir well. Mix corn flakes and peanuts in large bowl. Add syrup mixture. Mix well. Press mixture into a greased 9 x 13 inch pan. Melt chips and spread over mixture. Cut into squares and around edge all the way through. Refrigerate. When cool, turn out and break into pieces.

Terri Washburn

CAROB PEANUT BUTTER BALLS

1/2 c. carob powder
1/2 c. honey
1/2 c. peanut butter
1/2 c. sesame seeds
1/2 c. uncooked oatmeal
1/2 c. sunflower seeds
1/2 c. coconut (approx.)

Stir carob powder, honey and peanut butter until blended, then stir in seeds and oatmeal. Form into 1 inch balls and roll in coconut. Will keep in an airtight container refrigerated for up to 1 month. Makes about 36 balls.

Debbie Lemke

CHOCOLATE PEANUT BUTTER BALLS

1 cube margarine
1 box powdered sugar
2 c. peanut butter
3 c. Rice Krispies
1/4 piece paraffin wax
10 oz. chocolate bar
6 oz. chocolate chips

Mix together margarine, powdered sugar, creamy peanut butter and Rice Krispies. Melt remaining ingredients in double boiler. Roll first mixture into balls, then dip them into the chocolate. Place on wax paper. Refrigerate.

Marsha and Chrissy Crews

COOKIE CANDY

2 c. sugar
1/2 c. milk
1 cube butter
4 Tbsp. cocoa
3 c. oatmeal
1/2 c. peanut butter
1 tsp. vanilla
Dash of salt

In a pan bring sugar, milk, butter and cocoa to a full boil, stirring constantly. Continue to boil mixture for exactly 1 minute. Pour into bowl with oatmeal, peanut butter, vanilla and salt. Mix well. Drop by teaspoon onto wax paper.

Martha Segerman

DIP CHOCOLATE CANDIES

1/2 lb. margarine
2 lb. powdered sugar
1 large bag Angel Flake coconut
1 can Eagle Brand milk
1 c. chopped walnuts
1/4 bar paraffin, grated
1 large bag chocolate chips
1/2 small bag chocolate chips

Mix margarine, sugar, coconut, milk and walnuts well with your hands. Form into balls. Chill. In double boiler, place paraffin on the bottom and cover with chips. Melt slowly. When balls are thoroughly chilled, dip into chocolate. Chill and store in refrigerator.

FRANGOS

1 c. butter
2 c. powdered sugar
4 sq. unsweetened chocolate
3/4 tsp. peppermint extract
4 eggs
1 tsp. vanilla

Beat butter and sugar 5 minutes. Melt chocolate and add to sugar mixture. Beat 5 minutes. Add the eggs and beat 4 minutes. Add extract and vanilla; beat 5 minutes. Pour into nut cups and freeze.

Taryn Mulholland

MINTS

2 egg whites, stiffly beaten
3 tsp. cold water
5 c. powdered sugar
1 tsp. peppermint extract
6 oz. chocolate chips
4 sq. semi-sweet chocolate
1/3 bar paraffin, grated

Mix egg whites, sugar, water and extract. Form into patties or stars. Let stand until firm. In double boiler, place grated paraffin on the bottom and cover with chocolate. Melt slowly. When mints are set, dip into chocolate.

NUT GOODIE BARS

12 oz. pkg. semi-sweet chocolate chips
12 oz. pkg. butterscotch chips
2 c. peanut butter
2 c. cocktail peanuts
1 c. margarine or butter
1/2 c. evaporated milk
1 small pkg. vanilla pudding mix (not instant)
2 lb. powdered sugar, sifted
1 tsp. vanilla

Butter a 15 x 10 inch jelly roll pan. Melt chocolate and butterscotch chips; stir in peanut butter. Mix well. Spread half in prepared pan; chill. Stir peanuts into remaining chocolate mixture; set aside.

In large saucepan, over low heat, melt margarine; slowly add evaporated milk. Stir in pudding mix. Cook, stirring constantly, until mixture is slightly thick (do not boil). Remove from heat. Stir in powdered sugar and vanilla; cool

slightly. Carefully spread over chilled chocolate layer. Chill 30 minutes. Drop reserved chocolate-peanut mixture by tablespoons over chilled pudding layer; spread to cover. Chill until firm. Cut into bars or squares. Store tightly covered in refrigerator.

Brian Simpson

OLD TIME TAFFY PULL

1 c. sugar
3/4 c. corn syrup
2/3 c. water
2 Tbsp. butter
1 Tbsp. cornstarch
1 tsp. salt
1 tsp. vanilla
2 tsp. almond extract
1/2 c. sliced almonds
10 drops food color

Heat first 6 ingredients over medium heat in 2 quart saucepan, stirring constantly until mixture comes to a boil, then cook without stirring until candy thermometer is 256°, about 20 minutes. Remove from heat; stir in vanilla extract and food color. Pour into an 8 x 8 x 2 inch pan. Let stand until cool enough to handle. Next fold, double and pull taffy until it is light in color and stiff. Butter hands if sticky. If it becomes too stiff, reheat at 350° for 3 - 5 minutes. Cut taffy into pieces with scissors; wrap in plastic. Will lose its shape if not wrapped.

Amy and Amber Selgren

PEANUT BUTTER CUPS

1 c. peanut butter
1 pkg. graham cracker crumbs
2 c. powdered sugar
6 oz. chocolate chips
1 cube margarine

Melt butter. Add to powdered sugar, peanut butter and graham cracker crumbs. Press into pan. Melt chocolate chips. Spread chocolate on top of peanut butter mixture. Cut immediately. Refrigerate until set.

Cheryl Vant

PEANUT BUTTER FINGERS

1 c. flour
1/2 c. sugar
1/2 c. margarine
1/2 tsp. soda
1 egg
1 c. brown sugar, packed
1/3 c. peanut butter
1/4 tsp. salt
1/2 tsp. vanilla

Glaze:

1/3 c. powdered sugar
2 Tbsp. peanut butter
3 - 5 Tbsp. milk

Preheat oven to 350°. Grease a 9 x 13 inch pan. Combine all ingredients in large bowl. Mix, then press into bottom of pan. Bake 15 - 20 minutes. Right out of oven, sprinkle with 6 ounce package of chocolate chips. Let stand 5 minutes, then spread. Drizzle glaze over cake. Cool and cut into squares.

Terri Washburn

POTATO CANDY

1 small - medium potato
Powdered sugar
Crunchy peanut butter
Butter
Food coloring if desired

Boil the potato. Peel and mash with butter. Beat and add enough powdered sugar to make it thick. Divide into small amounts to make colored batches or leave plain. Roll between waxed paper. Spread with peanut butter. Roll as a jelly roll and slice. You may also cut it with fancy cookie cutters.

Paul Shriner

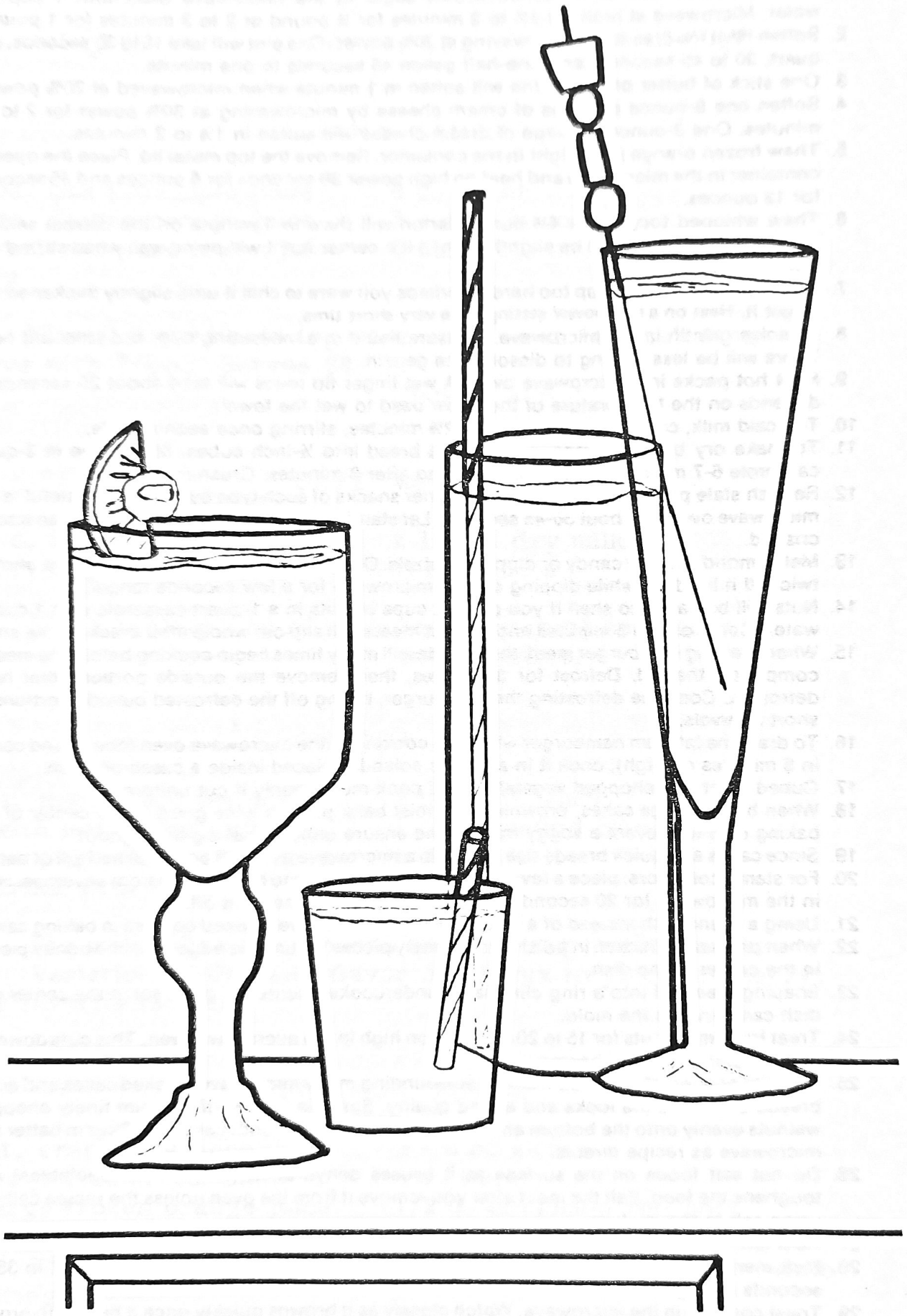
SUCKIN' CANDY

2 c. sugar
1/2 c. light corn syrup
1/2 c. water
Dash of salt
Food coloring
Oil of wintergreen

Combine sugar, water, corn syrup and salt. Bring to boiling. Cook to soft crack stage (290°). Add a few drops of food coloring and 4 - 6 drops oil of wintergreen. Gently swirl mixture to blend. Pour into 8 x 8 x 2 inch pan. Let stand a few minutes until film forms over top. Mark candy in little puffs about 3/4 inch square; start at edges. Keep going over the marks until they hold. Cool, then turn out and break into pieces.

Variations: Use oil of cinnamon or oil of cloves instead of oil of wintergreen.

** NOTES **



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES AND MISCELLANEOUS

BEVERAGES

BANANA SLUSH

46 oz. can pineapple juice
16 oz. frozen orange juice
1 small can pure lemon juice
7-Up
6 c. water
3 - 4 c. sugar
5 bananas, mashed

Mix all ingredients together and freeze to slush stage. Serve with 7-Up. Serves 30.

Claudia Horch

CAFE MOCHA

1/2 c. instant coffee
1/2 c. sugar
2 1/4 c. dry milk
1/4 c. cocoa

Use 2 tablespoons of mixture to 1 cup of hot water.

Terri Washburn

CHERRY TEA

6 oz. instant ice tea mix with lemon and sugar
6 oz. pkg. cherry flavored drink with sugar
2 tsp. cinnamon
1 tsp. ground cloves
1/8 tsp. salt

Mix well. Use 2 teaspoons mix to 1 cup boiling water.

Variations: Use any flavor drink mix in place of cherry. Our favorite is Tang.

CINNAMON PUNCH

1 qt. cranberry juice
1 large frozen lemonade
1 large frozen orange juice
3 - 4 c. sugar
8 c. water
1/2 c. cinnamon red hots

Mix in large pot; heat to desired temperature. Stir while heating.

Terri Washburn

FRENCH CHOCOLATE

2/3 c. semi-sweet chocolate
1/2 c. light corn syrup
1/4 c. plus 2 Tbsp. water
1 tsp. vanilla
2 c. milk
2 c. whipping cream

Heat chocolate pieces, corn syrup and water over low heat, stirring until chocolate is melted and mixture is smooth. Stir in vanilla. Chill.

In chilled bowl beat cream until stiff, adding the chilled chocolate gradually. Continue beating until mixture mounds when dropped from a spoon. Refrigerate. Just before serving, heat milk but do not boil. Fill cups 1/2 full of whipped cream mixture and fill with milk. Blend and enjoy! Makes 16 servings.

Shirley Lester

FRIENDSHIP TEA MIX

1 (18 oz.) jar orange flavored instant breakfast drink
1 c. sugar
1/2 c. pre-sweetened lemonade mix
1/2 c. instant tea
1 (3 oz.) pkg. apricot or peach flavor Jello
2 1/2 tsp. cinnamon
1 tsp. cloves
Boiling water

Combine first 7 ingredients in a large bowl, stirring well. Store mix in an airtight container.

To serve: Place 1 1/2 tablespoons mix in a cup. Add 1 cup boiling water and stir well. Yield: About 50 servings. Mix makes a great gift.

Vicki Husted

FRUITY YOGURT SHAKE

1 c. plain yogurt
1 medium banana, sliced
3 Tbsp. honey
1/4 tsp. vanilla
3 large ice cubes

Place all ingredients in a blender container. Cover and blend on high speed until smooth, about 30 seconds. Makes 2 servings, 1 cup each.

Kris Litaker

HOT BUTTER RUM BATTER

1/2 lb. butter
1 pt. vanilla ice cream
1/2 pkg. dark brown sugar

Cream butter and sugar; fold in ice cream.

Sherri Paulson

ORANGE CAPPUCINO

1 1/2 c. sugar
1 c. instant coffee
2 c. dry milk
1 tsp. dry orange peel

Use 2 teaspoons per cup of hot water.

Terri Washburn

ORANGE JULIUS

1 (6 oz.) can frozen orange juice
1 c. milk
1 c. water
1/2 c. sugar
1 tsp. vanilla
10 - 12 ice cubes

Blend ingredients 30 seconds in blender.

Variations: Omit water for these other fruit flavors - Banana (2 medium), strawberry (1 1/2 cups), peach (1 1/2 cups).

Marsha Crews

MISCELLANEOUS

ANTS ON A LOG

Celery stalks
Peanut butter
Raisins

Clean celery stalks. Fill hollow with peanut butter to make the logs. Top with raisins, the ants.

Jason Washburn

CHOCOLATE CHIP GLAZE

1/2 c. semi-sweet chocolate
2 Tbsp. butter
1 Tbsp. light corn syrup

Heat all ingredients over low heat, stirring constantly until chocolate is melted. Cool slightly before using.

Shirley Lester

CREAMY SMOOTH POPSICLES

1 (3 oz.) pkg. flavored gelatin
1/2 c. boiling water
1 1/2 c. whole milk

Dissolve gelatin in boiling water. Cool to room temperature. Pour mix into milk and stir well. Pour into ice cube trays with toothpicks for handles. Freeze.

Terri Washburn

FINGER JELLO

4 env. Knox unflavored gelatine
9 oz. flavored gelatine
4 c. boiling water

In a large bowl combine both gelatines and mix well. Add boiling water and stir until gelatine is completely dissolved. Pour into large shallow baking pan and chill until firm. Cut into 1 inch squares for serving. Makes 100 (1 inch) squares.

Variations: For holidays, pour mixture into jelly roll pan and chill. After firm, use cookie cutters to cut shapes and lift onto a platter with a pancake turner.

Donna Walmach

GRANOLA

5 c. rolled oats
1 c. raw bran flakes
1 1/2 c. brown sesame seed
1 1/2 c. raw wheat germ
1 c. soy flour
1 c. non-instant dry milk
1 c. broken cashews or almonds
1 c. raw sunflower seeds
1 c. vegetable oil
1 c. honey
1 c. finely chopped dates
1 c. raisins

Combine all dry ingredients, except dried fruit, in a very large bowl. Combine honey and oil in a large cup. Pour over dry ingredients, folding in with a large wooden spoon until well coated. Pour into roasting pan. Bake at 250° about

1 hour or until light brown, stirring every 20 minutes. Immediately fold in dried fruit. Cool completely and store in glass jars with tight lids. Makes 4 quarts.

Variations: Peanuts or walnuts in place of cashews. Coconut, pumpkin seed or part flax seed in place of sunflower seed, chopped dried apricots, apples, or prunes in place of dates. If you want some of everything, decrease the amounts so you don't have all goodies and few oats.

Sylvia Kafton

MARSHMALLOW SNOWMAN

3 large marshmallows
12 miniature marshmallows
1 pineapple ring
Food coloring
Toothpicks

Put 1 large marshmallow in the center of a pineapple ring. Use crisscrossed toothpicks to hold hat together. Put 2 large marshmallows under the pineapple ring. Use a toothpick to hold head, body and hat together. Put 3 miniature marshmallows on a toothpick. Repeat 3 times. Use as arms and legs and attach to the body. Dip a toothpick in food coloring. Make a face and 2 buttons to the snowman.

John Huntley, Jr.

PEANUT BUTTER

1 bag peanuts in the shell
Salt
Peanut oil

Shell the peanuts. Remove the red skins. Put peanuts into a blender. Blend until smooth. Add a few teaspoons peanut oil if needed.

Corrie Pennington

PEANUT BUTTER-BANANA FREEZE

Bananas
Peanut butter

Slice peeled banana into 1/4 inch thick slices. Spread banana slices with peanut butter. Make a sandwich out of 2 banana slices. Place in freezer for 30 minutes.

Jennifer Vant

PINEAPPLE-COCONUT TOPPING

1 c. brown sugar, packed
8 3/4 oz. crushed pineapple
1/4 c. soft butter
1/2 c. chopped nuts
1/2 c. flaked coconut

Drain pineapple. Mix all ingredients thoroughly.

Shirley Lester

PIZZA SNACKS

English muffins
Pizza sauce
Cheese

Cut the English muffins in halves. Spoon sauce onto each half. Top with cheese and any other topping you like. Bake in the toaster oven until cheese melts.

Dawn Beary

PLAY DOUGH

2 1/2 c. flour
1/2 c. salt
1 Tbsp. powdered alum
2 c. boiling water
3 Tbsp. cooking oil
Food coloring if desired

Mix flour, salt and alum. Add desired color to boiling water. Add water to flour mixture. Add oil and mix well. It may take some kneading on a floured surface to reach the right consistency. Store in an airtight container. Do not refrigerate.

Variation: Use 1 package of Kool-Aid instead of food coloring. Mix it in with the flour before adding the boiling water. The play dough will be the color, smell and flavor of whatever Kool-Aid you choose.

Terri Washburn

POPCORN BALLS

1 c. sugar
1/3 c. corn syrup
1/3 c. water
1/4 c. butter
3/4 tsp. salt
3/4 tsp. vanilla
3 qt. popped corn

Boil sugar, syrup, water, butter and salt until it spins a long thread. Add vanilla and pour over popcorn. Shape into balls.

Donna Williams

QUICK AND EASY POPCORN BALLS

1 c. Karo syrup
1 c. sugar
1 tsp. vanilla
1/2 tsp. baking soda
3 - 4 c. unpopped popcorn

Pop corn. Cook ingredients and bring to a full boil. Add soda and stir vigorously until soda is dissolved. Add food coloring. Pour over popcorn. Stir and mix well. Form balls.

Martha Segerman

REAL ORANGE JUICE KNOX BLOX

3 env. unflavored gelatin
1 1/2 c. pure orange juice (cold)
1 1/2 c. boiling pure orange juice
2 Tbsp. sugar or honey (optional)

In medium bowl mix gelatin with cold orange juice. Add boiling juice and stir until gelatin dissolves. Sir in sugar or honey. Mix well. Pour into 9 inch baking pan. Chill until firm. Cut into 1 inch squares. Makes 6 dozen (1 inch) squares.

Donna Walmach

TOASTED PUMPKIN SEEDS

Pumpkin
Salt
Butter

Scoop out the seeds from a pumpkin. Wash the seeds. Pat them dry on a paper towel. Grease a cookie sheet with 1 - 2 tablespoons melted butter. Spread seeds on the cookie sheet. Sprinkle with salt. Bake in a 300° oven for 1 hour until seeds are golden brown and crispy.

Corrie Pennington

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